

# **M E N U**

**S T E F A N H E R K N E R**  
**&**  
**T E A M**

**RESTAURANT BÄRENGASSE**

**PARADEPLATZ**  
**8001 ZÜRICH**

For information regarding allergens, please request our declaration card.

## APPETISERS

<b>LAMB'S LETTUCE WITH EGG</b> <i>served with croutons, on a French-, Italian- or home-made dressing</i>	17
<b>BÄRENGASSE SALAD</b> <i>Leaf salad with marinated pumpkin, pomegranate and chives</i>	14
<b>MOZZARELLA DI BUFALA</b> <i>with tomatoes, rocket and olive oil</i>	21
<b>GOAT'S CREAM CHEESE AU GRATIN</b> <i>on spinach salad with macadamia nuts and honey on a blood orange dressing</i>	20
<b>BEEF CARPACCIO</b> <i>with honey mustard dressing and „Belper Knolle“ (Swiss cheese speciality)</i>	26
<b>DUET OF THE DUCK</b> <i>Home-made duck liver terrine and smoked duck breast served with cranberry chutney</i>	28
<b>SCALLOPS</b> <i>with truffled spinach, crispy angels hair and black truffle</i>	28
<b>CRUNCHY BEEF (70 gr)</b> <i>Beef fillet with kizami sauce accompanied by Edamame and cucumber</i>	29

## TARTARE (SERVED WITH BRIOCHE)

<b>BEEF TARTARE</b> <i>finest „Ojo de Agua“ tartare, with a spicy house mixture au gratin Café de Paris (plus CHF 4.-)</i>	STARTER 26 MAIN COURSE 36
<b>VEAL TARTARE</b> <i>the special one, with black truffle and sour cream</i>	STARTER 26 MAIN COURSE 36
<b>SALMON TARTARE</b> <i>the refreshing one, with herbs and crème fraîche</i>	STARTER 26 MAIN COURSE 36

## SOUPS

<b>„BÄLPMOOS“</b> <i>Cress mousseline soup with „Belper Knolle“ (Swiss cheese speciality)</i>	14
<b>CREAMY LOBSTER SOUP</b> <i>with crayfish and lime</i>	19
<b>FIRE AND ICE</b> <i>Carrot, chili and ginger soup served with a mango sorbet</i>	14

## CLASSICS

<b>ROAST BEEF TROLLEY – DIETER MEIER</b>		44
<i>gently roasted in the oven, accompanied by a side dish and sauce of your choice (cf. grill menu)</i>		
<b>CAFÉ DE PARIS – BÄRENGASSE</b>	180g	56
<i>Entrecôte (180 gr) au gratin with a home-made butter served with pommes allumettes</i>	250g	68
<b>HAMBURGER – OJO DE AGUA</b>		38
<i>Beef burger (240gr) medium grilled in a sesame bun with home-made BBQ-sauce and mayonnaise served with pommes allumettes</i>		
<b>CHEESEBURGER – OJO DE AGUA</b>		41
<i>Hamburger additionally with cheddar</i>		
<b>SLICED VEAL „ZURICH STYLE“ – PARADEPLATZ</b>		49
<i>in a creamy mushroom sauce served in a small pan accompanied by Rösti (hash browns)</i>		

## PASTA & VEGETARIAN

<b>FILLET OF BEEF RAVIOLI</b>		36
<i>with chimichurri butter, spinach and Parmesan</i>		
<b>TAGLIOLINI – TARTUFO</b>		34
<i>with a creamy mascarpone truffle sauce and black truffle</i>		
<b>RISOTTO – GIARDINO</b>		26
<i>white-wine risotto with grilled Mediterranean vegetables</i>		
<b>TAGLIOLINI – ASTICE E GAMBERETTI</b>		42
<i>on a lobster cream sauce with fried king prawns</i>		

# BÄRENGASSE – GRILL

FISH AND MEAT SPECIALITIES, CAREFULLY SELECTED BY OUR SUPPLIERS  
GRILLED „A LA MINUTE“.

## **FISH** (SERVED WITH A SAUCE & SIDE DISH OF YOUR CHOICE)

<b>PIKEPERCH</b> <i>with lemon and fennel</i>	150g	45
<b>ATLANTIC-SALMON</b> <i>with lemon, cherry-tomatoes and parsley</i>	180g	42
<b>KING PRAWNS</b> <i>with cherry tomatoes, spinach and garlic</i>	140g	46

## **GRILLED SPRING CHICKEN BREAST**

(SERVED WITH A SAUCE & SIDE DISH OF YOUR CHOICE)

<b>FILLED WITH RAW HAM AND APPENBERGER CHEESE</b>		38
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## **FILLET** (SERVED WITH A SAUCE & SIDE DISH OF YOUR CHOICE)

<b>LADIES' CUT – 120 GRAM</b>		44
<b>CLASSIC CUT – 180 GRAM</b>		62
<b>GENTLEMEN'S CUT – 250 GRAM</b>		76

## **ENTRECÔTE** (SERVED WITH A SAUCE & SIDE DISH OF YOUR CHOICE)

<b>CLASSIC CUT – 180 GRAM</b>		47
<b>GENTLEMEN'S CUT – 250 GRAM</b>		58

## **RIB EYE „OJO DE AGUA“**

(SERVED WITH A SAUCE & SIDE DISH OF YOUR CHOICE)

<b>GENTLEMEN'S CUT – 250 GRAM</b>		62
<b>GAUCHO'S CUT – 500 GRAM (SERVED WITH TWO SAUCES &amp; SIDE DISHES)</b>		116

# CARNIVORES – THE PANS

**OJO DOUBLE – 500 GRAM** (2 x 250) 134

*for two or for one with a ravenous appetite*

*Fillet & Entrecôte with two sauces and side dishes of your choice*

**BEEF TRIO – 750 GRAM** (3 x 250) 199

*for three or for two with a ravenous appetite*

*Fillet, Entrecôte & Rib Eye with three sauces and side dishes of your choice*

## SAUCES & SIDE DISHES

TRUFFLE MAYONNAISE

CHIMICHURRI

HOME-MADE BUTTER

SAUCE BÉARNAISE

PEPPER SAUCE

FRESH HORSERADISH

BBQ-SAUCE

HABANERO-GINGER-PASTE

POMMES ALLUMETTES

POTATO GRATIN

WHITE-WINE RISOTTO

SWEET POTATO FRIES

GRILLED VEGETABLES WITH BASIL

OVEN VEGETABLES WITH HERBS

SPINACH

TAGLIOLINI

(EACH ADDITIONAL SIDE DISH 7.-)



**OJO DE AGUA BEEF**  
**ENTRECÔTE & FILLET**

EXCLUSIVELY AND DIRECTLY IMPORTED FROM THE ESTANCIA OJO DE AGUA IN ARGENTINA, OUR BEEF IS CERTIFIED ACCORDING TO THE ORGANIC STANDARDS OF SWITZERLAND AND THE EUROPEAN UNION. THIS PREMIUM ARGENTINEAN BEEF IS ONLY AVAILABLE IN OUR RESTAURANTS AND IN SEVERAL ORGANIC BUTCHERIES.

*Ziegler*  
*delikat*  
*essen*

**METZGEREI ZIEGLER**

THE BUTCHERY ZIEGLER HAS BEEN FAMOUS FOR ITS HIGH QUALITY MEAT FOR OVER A CENTURY NOW. THEY ARE THE ONLY IMPORTER OF OJO DE AGUA BEEF IN SWITZERLAND. IN ADDITION TO THAT THEY ALSO SUPPLY US WITH PREMIUM SWISS BEEF AND OTHER SPECIALITIES.

# DESSERT

<b>CRÈME BRÛLÉE</b>	16
<i>lukewarm caramel cream, accompanied by baked apple sorbet and goji berries</i>	
<b>PLUMS BAKED IN THE OVEN</b>	17
<i>with butter crumble and Tahiti vanilla ice-cream</i>	
<b>FONDANT AU CHOCOLAT (CA. 15 MIN)</b>	16
<i>hot chocolate cake with kumquats compote and sour cream ice-cream</i>	
<b>„ÄMMITALER BÄRE-MERÄNGGE“ WITH CREAM</b>	14
<b>ADDITIONAL VANILLA ICE-CREAM</b>	17
<i>Meringues exclusively prepared in the “Emmental” for our restaurant with whipped cream</i>	
<b>CHOCOLATE MOUSSE „CARACAS“</b>	16
<i>with double cream and sparkling chocolate crisps</i>	
<b>CHEESE PLATE FROM JUMI</b>	22
<i>with five different cheeses, truffle honey and plum mustard</i>	
<b>ICE-CREAM AND SORBETS</b>	PER SCOOP 5
<i>Coffee, vanilla, chocolate, sour cream, cinnamon, mango, lemon, baked apple</i>	
<b>ADDITIONAL WITH WHIPPED CREAM OR „DULCE DE LECHE“</b>	2

## FROM THE “ORO DE CACAO” HUMIDOR

<b>ORO DE CACAO</b>	17
<i>Napolitan Library (12 x 7 grams)</i>	
<b>ORO DE CACAO</b>	29
<i>Bar Library (7 x 25 gram)</i>	

# ORIGIN OF PRODUCTS

beef (without hormonal substances)	«Ojo de Agua» Estancia Argentina
beef (may be mixed with hormonal substances)	«Ojo de Agua» Breeders Argentina
beef (without hormonal substances)	Uruguay
beef (without hormonal substances)	Switzerland
veal	Switzerland
poultry	Switzerland, France
lamb	Australia
pork	Switzerland

# OUR PARTNERS

beef	„Ojo de Agua“, Argentina
veal / beef	Metzgerei Ziegler, Delikat Essen, Zürich
lamb	Metzgerei Angst, Zürich
fish & seafood	G.Bianchi AG, Zufikon
poultry	G.Bianchi AG, Zufikon
meat specialities	Metzgerei Angst, Zürich
cheese, beef from the Piedmont	Jumi, Belp
meringues	Konditorei Bruno Stalder, Wasen i. E.
vegetables	Jeune Primeur
diary products	Jeune Primeur