



COLD STARTERS

eCHO PLATTER

Cold Cuts & Cheese Platter
Coppa | Salsiz | Dry-Cured Ham | Grisons Meat |
Cured Bacon | Gretli Cheese | Appenzeller Cheese **22**

BEETROOT CARPACCIO

Red Beetroot carpaccio | Marinated Yellow Beet Root |
Roasted Walnuts | Goat Cheese | Rocket Salad | Honey From
The Rooftop **18**

eCHO BEEF TARTAR (SMALL | LARGE)

Beef | Egg Yolk | Pickled Vegetables | Homemade
Brioche **22 | 36**

LAMB'S LETTUCE SALAD – CRAZY GOOD!

Lamb's Lettuce Salad Leaves | French Dressing | Egg |
Bacon | Croutons **19**

CHICORY SALAD

Chicory Salad | Apple-Citrus Dressing | Pomegranate Seeds |
Dates | Orange Segments **18**

ÜNDNER GERSTENSUPPE

Grisons Barley Soup | Pearl Barley | Vegetables | Borlotti
Beans | Cured Grisons Beef | Air-Dried Ham | Herbs **15**

CAULIFLOWER SOUP

Pickled Cauliflower | Truffle Oil | Croutons **15**

WARM STARTERS

VEGETARIAN CAPUNS

(SMALL | LARGE)
Swiss Chard | Wheat Dough | Vegetables |
Spinach Sauce | Grated Mountain Cheese **22 | 35**

PUMPKIN RISOTTO

(SMALL | LARGE)
Pickled Pumpkin | Roasted Pumpkin Seed Oil | Pumpkin
Seeds | Sbrinz Crisps **24 | 36**

Glutenfree with little adjustments

Fully glutenfree

Vegetarian

Prices are in Swiss Francs incl. 8.1% VAT.

If you have any concerns regarding food allergies, please
alert our employees prior to ordering.

MAIN COURSES

ZÜRI GSCHNÄTZLETS – THE CLASSIC!

Sliced Veal | Mushroom Cream Sauce | Hash Browns |
With kidneys (traditional) or without? **45**

CORDON BLEU – I WILL BE 20 MINUTES IN THE OVEN

Brewer's Grains Noble Pork | Limmataler Raw Ham |
"Natürlì Sternenberger" Aged Cheese | Potato-Pumpkin Rösti |
Marinated White Cabbage **43**

eCHO ENTRECÔTE

Grilled Beef Entrecôte | Homemade Arancini | Sbrinz |
Caramelized Chicory | Parsley Root Purée | Jus **52**

eCHO 'S BRATWURSCHT

Veal and Pork Sausage | Caramelized Onion Sauce |
Mashed Potatoes **32**

OVEN-ROASTED PORK BELLY

Baked Potato | Celery-Sbrinz Purée | Swiss Chard | Braised Onions |
Onion Chips | Jus **51**

SAUTÉED PIKE-PERCH FILLET

Pike-Perch Fillet | Spinach and Tomato Ragout |
Pine Nuts | Jerusalem Artichoke Sauce **43**

EUSES FONDUE – A REAL MUST-TRY!

eCHO Cheese Fondue | White Wine | Cherry Schnapps |
Bread Cubes | Mixed Pickles **36**

TRUFFLE FONDUE – THE TRUFFLE STAR!

eCHO Truffle Cheese Fondue | White Wine | Cherry Schnapps |
Bread Cubes | Mixed Pickles **41**

Sides for the fondue:

Potatoes **7**

Pineapple **7**

Apple **7**

Pear **7**

Mixed vegetables **7**

Hot Chili **4**

Extra shot of cherry schnapps **11**

THREESOME FOR 69

Create a 3-course menu with your favorite dishes
from our menu: One starter, one main dish and one
dessert.

(The offer cannot be combined with other promotions.)