



COLD STARTERS

eCho PLÄTTLI

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

KÜRBISSALAT

Roasted pumpkin | Kale | Goat cheese cream |
Fermented Honey-garlic dressing 18 

S'eCho TATAR (SMALL | LARGE)

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

DE NÜSSLI – CRAZY GOOD!

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

LAUWARME LAUCH - KÄSEWÄHE

Leek - Cheese Tart | Lamb's Lettuce Salad Leaves |
Forest Mushrooms | Balsamic dressing 18 

SOUPS

ROSENKOHLCREMESUPPE

Brussels Sprouts | Wild Boar Ham | Herb Oil 15

HOKKAIDO KÜRBISSUPPE

Pumpkin Soup | Pumpcin seeds | Pumpkin seed oil
Crème Fraîche 15 

WARM STARTERS

PIZZOCCHERI AUS POSCHIAVO

(SMALL | LARGE) 
Buckwheat - Wheat Flour Noodles | Leek | Savoy
Cabbage | Carrots | Alpine Cheese | Potatoes |
Sage 22 | 35

HAUSGEMACHTE MARRONI GNOCCHI

(SMALL | LARGE)
Chestnut Egg Dumplings | Brussels Sprouts | Leek |
Wild Boar Ham Cubes | Sbrinz 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 | Limmattaler Raw Ham |
"Natürli Sternenberger" Rezent Cheese |
Creamed Savoy Cabbage | Fried Sweet Potatoes 43

CHLI RINDIGS VOM GRILL

Beef Entrecôte | Roasted Baby Carrots | Brussels Sprouts |
Sweet Potato Gratin | Jus 52

eCho 'S BRATWURSCHT

Veal and Pork Sausage | Caramelized Onion Sauce |
Mashed Potato 32

GESCHMORTES RINDSBRASATO

Braised Beef | Grandma's garnish Style (Pearl Onions, Bacon,
Croutons, Herbs) | Roasted Parsnips |
Bramata 51

FORELLENFILETS AUS SCHWEIZERSEEN

Trout Fillets | Fish Foam Sauce | Leaf Spinach |
Chili Oil | Black Rice 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)