

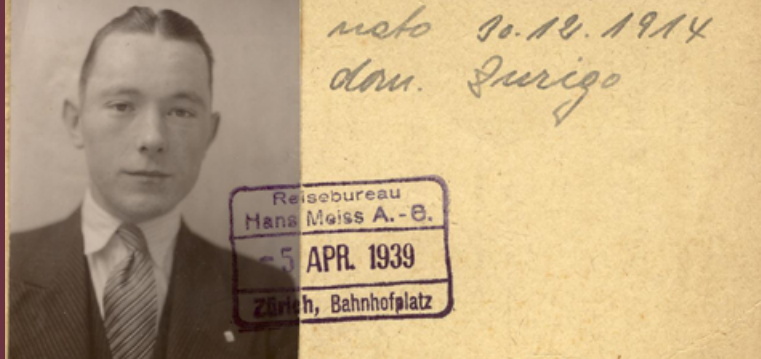


RESTAURANT  
OBERES

*Triemli*

# Menu

*English*



## The long history of the Oberes Triemli restaurant

*The long history of the Oberes Triemli restaurant began in 1859, when Jakob Hofstetter built a residential building with a restaurant, barn and stables.*

*The first major alterations were carried out from 1946 onwards. A butcher's shop with apartments was added, along with mini-golf, a bowling alley, a self-service buffet for the garden restaurant and garages—creating a wide range of facilities.*

*In 1984, the mini-golf course and bowling alley were demolished, the garden restaurant was rebuilt and new rooms were added. Since then, the restaurant has presented itself in its current form.*

*In 2009, Fabian Gallmann, a great-great-grandson of Jakob Hofstetter, took over the restaurant's management as the 5th generation.*

*Fabian and Stephanie Gallmann's children were born in 2015 and 2018: Sophie-Rosa and Sylvan-Gregory—and with them, the 6th generation may soon shape the future of Triemli.*

*Nice to have you with us!  
Your Gallmann family & team*

## SALADS

	Standard / Small			Standard / Small	
<b>WHITE CABBAGE SALAD "GRANDMOTHER'S STYLE"</b> with warm, fried bacon	<b>12.00</b>	<b>9.80</b>	<b>GREEN SALAD WITH SALMON</b> with cherry tomatoes	<b>14.50</b>	<b>11.50</b>
<b>CARPACCIO E CROSTINI</b> thinly sliced raw beef shank, marinated with olive oil, onions and Parmesan shavings with rocket, cherry tomatoes and homemade garlic bread	<b>28.50</b>	<b>18.90</b>	<b>SCOTTISH SMOKED SALMON</b> finely chopped, with horseradish foam, onions, capers, toast and butter	<b>29.50</b>	<b>19.80</b>
<b>GREEN SALAD</b>	<b>11.00</b>	<b>9.00</b>	<b>MIXED SEASONAL SALAD</b>	<b>12.00</b>	<b>9.50</b>
<b>LAMB'S LETTUCE (MÂCHE)</b> with bacon, egg and crispy croutons	<b>13.50</b>	<b>10.80</b>	<b>LAMB'S LETTUCE</b> with bacon or egg and crispy croutons croutôns	<b>11.80</b>	<b>9.80</b>

### home made dressings to choose

No. 1. italian dressing  
No. 2. french dressing

No. 3. garlic dressing  
No. 4. house dressing

## HOME MADE SOUPS

<b>BEEF BOUILLON</b> with pancake strips and sherry	<b>12.50</b>	<b>BEEF BOUILLON WITH MARROW</b> and sherry	<b>13.50</b>
<b>FRENCH ONION SOUP</b> with garlic and gratinated cheese toast	<b>14.50</b>		

## HOT STARTERS

<b>BURGUNDY SNAILS</b> gratinated with homemade garlic butter	6 Pieces <b>14.50</b> 12 Pieces <b>27.50</b>	<b>KING PRAWNS</b> <i>on the spit</i> with homemade garlic butter	<b>16.50</b>
<b>HOMEMADE GARLIC BREAD</b> crispy and gratinated	<b>9.50</b>		



## HOUSE DISHES

	Standard / Small		Standard / Small
<b>PORK STEAK "TRIEMLI"</b> 180g, with garlic butter, vegetable bouquet and pommes croquettes	<b>36.50</b>	<b>WIENERSCHMAUS</b> breaded veal escalope with vegetables and French fries	<b>43.50</b>
<b>RIZ CASIMIR</b> sliced veal in curry sauce, served in a ring of rice with fresh fruit and fried banana <i>Video Example</i> 	<b>41.00</b>	<b>37.50</b>	<b>67.50</b> p.p
<b>HERREN SIEDFLEISCH</b> 220g boiled beef, cooked in one piece on marrow bone served with pickles, mustard fruit, peperoncini, cranberries, Pommery mustard, horseradish and crispy garlic bread <i>Video Example</i> 	<b>48.00</b>	<b>CHÂTEAU BRIAND "CHEZ NOUS"</b> <i>(for 2 persons)</i> super-tender US beef fillet, 180 g, fried rare to medium in one piece, served carved with vegetable bouquet, pommes croquettes and separate sauce Béarnaise <i>Video Example</i> 	
<b>BEEF TARTARE</b> 160g / 80g fresh raw Swiss beef, seasoned with cognac served with onions, capers, pickles, toasted house bread and butter	<b>33.50</b>	<b>19.50</b>	<b>43.00</b> <b>38.50</b>
		<b>SLICED VEAL "ZURICH STYLE"</b> veal strips in a delicate white-wine cream sauce, served with golden butter rösti <i>Video Vorschau</i> 	



## CLASSIC DISHES

	Standard / Small		Standard / Small
<b>PREMIUM US BEEF FILLET</b>	<b>61.50</b>	<b>VEAL PAILLARD</b>	<b>45.50</b>
180g, with sauce Béarnaise, vegetable bouquet and pommes croquettes		160g, with homemade herb butter, vegetable bouquet and French fries	
<b>FRESH SLICED VEAL LIVER</b>	<b>39.50</b>	<b>BEEF FILLET CUBES</b>	<b>54.50</b>
pan-fried in butter with onions, served with butter rösti		<b>“STROGANOFF”</b>	
<b>GRANDFATHER SCHNYDER’S</b>	<b>49.50</b>	180g, with paprika cream sauce, pickles and bell pepper strips served with rice	
filled with ham and cheese, served with vegetable bouquet and French fries		<b>ENTRECÔTE</b>	<b>54.50</b>
<i>Video Example</i>		<b>“CAFÉ DE PARIS”</b>	
<b>LAMB FILLETS</b>	<b>42.50</b>	200g, tender entrecôte gratinated with homemade Café de Paris butter served with vegetables and French fries on the side	
<b>“PROVENÇALE”</b>		<i>Video Example</i>	
180g grilled, with red wine sauce and gratinated herb crust served with mixed vegetables and potato gratin		<b>VEAL CUTLET</b>	<b>36.50</b>
<b>TRIEMLI’S “SUURE MOCKE”</b>	<b>42.50</b>	<b>“HANS WIE HEIRI”</b>	
tender braised beef (marinated for 3 weeks) in a robust red-wine sauce served with colourful market vegetables and noodles on the side		330g from the grill, with port jus and green peppercorns served with mixed market vegetables and French fries on the side	
<i>Video Example</i>		<i>Video Example</i>	

## FISH AND CRUSTACEANS

	Standard / Small		Standard / Small
<b>EGLI FILLET KNUSPERLI "ZURICH STYLE"</b>	<b>39.50</b>	<b>GRILLED SOLE (FILLETED)</b>	<b>Daily price</b>
egli fillet in crispy batter, with tartar sauce, spinach and boiled potatoes		<b>500–600g</b> fresh sole with herb butter, mixed vegetables, lemon served with buttered rice or boiled potatoes	
<b>FRESH ZANDER FILLET</b>	<b>49.50</b>	<i>Video Example</i>	
with herb butter, mixed vegetables and boiled potatoes or rice		<b>BLACK TIGER GIANT PRAWNS "AGLIO"</b>	<b>43.50</b>
		grilled (peeled) with spicy garlic butter, small mixed vegetables and rice	

## VEGETARIAN AND VEGAN

	Standard / Small		Standard / Small
<b>VEGETABLE PLATE</b>	<b>31.50</b>	<b>TORTELLONI "MISS ITALIA"</b>	<b>26.50 21.50</b>
mixed vegetables with pommes croquettes		filled with spinach and ricotta, with garlic butter	
<b>MUSHROOM PUFF PASTRY</b>	<b>33.50</b>	<b>VEGAN VEGETABLE COCONUT CURRY</b>	<b>33.50</b>
with mixed vegetables		with sweet potatoes, chickpeas and rice	

## SIDE DISHES

	Standard / Small		Standard / Small
buttered pasta, boiled potatoes, french fries, rice, pommes croquettes, one vegetable at your choice	<b>8.50</b>	mixed vegetables, white wine risotto, zucchetti gatin, Crispy buttered rösti	<b>9.50</b>

# MEAT & FISH DECLARATION DESIGNATION OF ORIGIN

*We know that the meat processed by us is certified by the responsible authorities (meat importer and veterinarian) as well as the butcher, feed manufacturer or farmer.*

*We also assume that the following products, meat, fish and poultry, which we purchase from Swiss specialist retailers comply with the specified country declaration.*

<b>Beef Tenderloin 1A*</b>	US IBP
<b>rumpsteak</b>	Swiss premium beef
<b>Entrecôte BAI*</b>	Argentina
<b>Other Beef</b>	Swiss production
<b>Veal Culinarium</b>	Swiss production - Zurich
<b>Pork</b>	Swiss production – Niederglatt ZH
<b>Lamb</b>	Australia, New Zealand
<b>Poultry</b>	Swiss production, Frifrag

*\*This meat may be treated with hormones, antibiotics or other anti-microbial growth stimulants.*

<b>Sausage, Ham, dried meat</b>	Swiss production Ziegler AG
<b>Salami, raw ham</b>	italian production / Parma

*We buy our fish products fresh every day from our longtime fish supplier G. BIANCHI AG from Zufikon AG*

<b>Black Tiger Crevetten „Golden Shrimps“</b>	Vietnam (breeding / Bianchi AG)
<b>Zanderfilet</b>	Swiss breeding
<b>Egli Knusperli</b>	Estland / EU (breeding)
<b>Redsnapper</b>	Island (breeding)
<b>Soles</b>	North-East-Atlantic / GB
<b>smoked salmon premium</b>	Scotland

## DECLARATION OF ALLERGENS

Our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances, our staff will be happy to inform you on request.

**We wish you a pleasant meal! Your Triemli Team**

Prices include VAT