

STARTERS

	CHF	
Beef Carpaccio (IRL)	33.00	
Grana Padano, pine nuts, olive oil, lemon juice arugula and black garlic mayonnaise		
Cream of pea Soup <small>vegetarian</small>	9.50	
whole roasted almonds		
Colorful salad <small>vegan</small>	11.50	
seeds and sprouts <i>+ sliced chicken</i>		+9.00
Sausage and cheese salad	18.00	
Appenzeller cheese and cervelat <i>+ French fries</i>		+7.50
Beef tartare	<i>small</i> 25.00	
roasted sourdough bread, butter		<i>normal</i> 35.00
<i>+ French fries</i>		+7.50
Spirgarten platter	26.50	
limmattaler raw ham, bacon, buureschüblig, mutschli cheese		

Dressing to choose

house dressing, french, italian

House bread

A traditional mixed bread made from wheat and rye,
produced with a mild sourdough.

Declaration bread and baked products: unless its stated otherwise, we get our bread
and backed products from bakery Fredys AG in CH-5400 Baden. The cake of the day
is homemade.

MAIN COURSE

	CHF
Caesar salad parmesan cheese, bread croutons and sliced chicken	23.50
Sliced veal "Zurich style" veal, creamy mushroom sauce, crunchy hash-browns	42.00
Spirgarten Burger swiss Prime beef, cheese, bacon, fried egg, roasted onions, french fries, ketchup and mayonnaise	37.00
Coq au Vin from chicken red wine jus with mushrooms, bacon and mashed potatoes	35.00
Spareribs marinated by house recipe, bbq-sauce, Aioli-sauce, choose between French fries or salad	39.00
Hörnli with minced meat beef minced meat, apple sauce	26.00
Chicken thighs in a basket french fries, BBQ Sauce, hot sauce	26.00
Leek-cheese Quiche <small>vegetarian</small> salad, dressing to choose	23.00
Hash-browns cheese, roasted onions, fried egg and bacon	26.00
Penne with basil pesto <small>vegetarian</small> with dried tomato, pine seeds and parmesan cheese	25.00

MAIN COURSE

	CHF
Veal sausage	30.00
onion sauce and hash-browns	
Homemade beef steak	28.00
red wine sauce, green bacon beans, mashed potatoes and roasted onions	
Battered fish (GER)	<i>small</i> 19.50
fried epli-filet	<i>normal</i> 31.50
mixed salad, tartar sauce	
As garnish	
+ <i>French fries</i>	+7.50
+ <i>Mixed salad, small</i>	+7.50

FOR A SHORT TIME

	CHF
Vitello Tonato	<i>small</i> 23.00
homemade Focaccia croutons, capers and red onions	<i>normal</i> 34.00
Summer salad	
confit tomatoes, arugula, homemade Focaccia croutons with strips of beef entrecote	29.00
with gratinated goat cheese	25.00
Marinated chicken skewers	29.00
lukewarm antipasti, fried potatoes and pesto	
Melon salad with Prosciutto	21.00
fresh basil and balsamic vinegar of Modena	

ARE YOU SWEET?

	CHF
Cake of the day	<i>6.50</i>
Caramel Köpfli garnished with fruit	<i>11.50</i>
Creamy chocolate mousse whipped cream	<i>13.50</i>
Caramel cream with whipped cream	<i>12.50</i>
Filled cream puff berry compote, whipped cream, cinnamon and sugar	<i>12.00</i>
Spring ice cream sundae vanilla ice cream, strawberry compote and whipped cream	<i>9.80</i>
Ice cream of your choice vanilla, Chocolate, strawberry, lime-lemon-Sorbet, passionfruit-mango-Sorbet	per scoop <i>3.50</i>
Portion whipped cream	<i>1.50</i>
Spirit	
Vieille Prune Organic 40.0 vol%, Plum; Humbel CH	4cl <i>12.00</i>
Grappa Aatoria Nebbioli Bio 41.0 vol%, IT	4cl <i>14.00</i>

if possible we use Swiss meat and fish.

We will gladly inform you about any allergens in our dishes and the origin of our products.

Some dishes could also be made vegetarian, please just ask. .