

STARTERS

CHF

Grilled baby lettuce vegetarian 18.00

feta mousse, pickled onions and crispy cherry peas

Colourful market salad vegan 11.50

seeds and sprouts

+ *Chicken breast slices* +9.00

Soup of the day 6.50

please ask our staff

Cucumber yoghurt soup vegetarian 11.00

Amalfi lemon, dill oil and focaccia croûtons

Egg salad vegetarian 14.00

herbal emulsion, pumpernickel crumble, mint and garden cress

Beef tartare small 25.00

roasted sourdough bread, butter normal 35.00

+ *French fries* +7.50

Spirgarten platter 26.50

limmattaler raw ham, bacon,

buureschueblig, mutschli cheese

Apero platter 15.00

Kalamata olives, dried tomatoes, Grana Padano

homemade bacon and cheese flûtes

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
Egg Benedict English muffin, country ham, baby spinach, poached egg and hollandaise sauce	22.00
Tarte flambée classic sour cream, spring leeks, bacon and mountain cheese	21.00
Tarte flambée mediterranean vegetarian antipasti vegetables, feta, basil pesto and rocket salad	21.00
Spinach taleggio strudel vegetarian dried tomatoes, pear chutney and Piedmont hazelnuts	24.00
Alpine macarons vegetarian with cheese, cream, apple sauce and fried onions	22.50
Golden brown farmer's potatoes gratinated with cheese, fried onions, fried egg and bacon	26.00
Sliced veal "Zurich style" veal, creamy mushroom sauce, crunchy hash-browns potatoes	42.00
Spirgarten Burger Swiss Prime beef, cheese, bacon, fried egg, roasted onions, French fries, ketchup and mayonnaise	37.00
Pulled Pork Burger slowly cooked and pulled pork, onions, tomato, pickled cucumber, BBQ-Sauce and French fries	33.00
Vegi Burger crispy oyster mushrooms in a brioche bun, romesco sauce, spring onion and coleslaw	30.00
Spareribs marinated by house recipe, bbq-sauce, Aioli-sauce, choose between French fries or salad	39.00

MAIN COURSE

	CHF
Crispy breaded chicken strips	27.00
with Zuri fries, Szechuan-lime dip and truffle mayonnaise	
Beef flank steak “Tagliata”	38.00
rocket, datteri tomatoes, Grana Padano and chimichurri	
Homemade veal meatballs	31.00
port wine jus, carrots, mashed potatoes and roasted onions	
Battered fish	<i>small</i> 19.50
fried egli-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
Veal tartare	27.00
summer truffle and garden cress	
Lentil and beetroot tartare <small>vegetarian</small>	23.00
ras el hanout and herb sour cream	
Smoked eggplant tartare <small>vegan</small>	24.00
taggiasca olives, dried tomato, celery and Piedmont hazelnut	
Salmon tartare	27.00
Dill yogurt, avocado, trout roe	
+ <i>French fries</i>	+7.50
<u>Homemade focaccia is also served with every tartare</u>	

DESSERT

	CHF
Cake of the day	6.50
please ask our staff	
Chai crème brûlée	11.00
+ ice cream of your choice	per scoop 3.50
Coupe Denmark	13.50
vanilla ice cream, chocolate sauce und whipped cream	small 6.50
Pavlova	12.00
fresh strawberry, whipped cream, mint and white chocolate	
Ice cream sandwich	13.00
baileys, strawberry, dark chocolate and Piedmont hazelnuts	
Ice cream of your choice	per scoop 3.50
vanilla, Chocolate, strawberry, lime-lemon-Sorbet, passionfruit-mango-sorbet	
Portion whipped cream	1.50
Spirits	
Vieille Prune Organic	4cl 12.00
40.0 vol%, Plum; Humbel CH	
Grappa Autoria Nebbioli Bio	4cl 14.00
41.0 vol%, IT	

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.