

# STARTERS

	CHF
<b>Spring salad</b> <small>vegetarian</small>	18.00
with courgette strips, candied rhubarb, garden cress and house dressing	
<b>Colourful market salad</b> <small>vegan</small>	11.50
seeds and sprouts	
<i>+ Chicken breast slices</i>	+9.00
<b>Soup of the day</b>	6.50
please ask our staff	
<b>Marinated vegetable carpaccio</b> <small>vegetarian</small>	16.50
sautéed spring onion, homemade grissini and citrus quark	
<b>Beef tartare</b>	<i>small</i> 25.00
roasted sourdough bread, butter	<i>normal</i> 35.00
<i>+ French fries</i>	7.50
<b>Spirgarten platter</b>	26.50
limmattaler raw ham, bacon, buureschueblig, mutschli cheese	
<b>Apero platter</b>	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
<b>Savoy cabbage roulades</b> <small>vegetarian</small>	24.50
with potatoes, mountain cheese, pine nuts and a light white wine sauce	
<b>Alpine macarons</b> <small>vegetarian</small>	22.50
with cheese, cream, apple sauce and fried onions	
<b>Golden brown farmer's potatoes</b>	26.00
gratinated with cheese, fried onions, fried egg and bacon	
<b>Sliced veal "Zurich style"</b>	42.00
veal, creamy mushroom sauce, crunchy hash-browns potatoes	
<b>Spirgarten Burger</b>	37.00
Swiss Prime beef, cheese, bacon, fried egg, roasted onions, French fries, ketchup and mayonnaise	
<b>Pulled Pork Burger</b>	33.00
slowly cooked and pulled pork, onions, tomato, pickled cucumber, BBQ-Sauce and French fries	
<b>Vegi Burger</b>	30.00
crispy oyster mushrooms in a brioche bun, romesco sauce, spring onion and coleslaw	
<b>Spareribs</b>	39.00
marinated by house recipe, bbq-sauce, Aioli-sauce, choose between French fries or salad	
<b>Crispy breaded chicken strips</b>	27.00
with Zuri fries, Szechuan-lime dip and truffle mayonnaise	

## MAIN COURSE

CHF

### Grilled chicken

38.00

young potatoes, cime di rapa, Amalfi lemons and chicken jus

### Homemade beef meatballs

28.00

red wine sauce, bunched carrots,  
mashed potatoes and roasted onions

### Battered fish

*small* 19.50

fried egli-filet

*normal* 31.50

mixed salad, tartar sauce

### As garnish

+ *French fries*

+7.50

+ *Mixed salad, small*

+7.50

## FOR A SHORT TIME

CHF

### Cream of asparagus soup vegetarian

9.50

with chervil oil

### Asparagus salad vegetarian

18.00

three kinds of asparagus from Flaach with spring leeks,  
chive vinaigrette and sliced Sbrinz

### White asparagus from Flaach

26.00

young potatoes and hollandaise espuma

+farmhouse ham 50g

+7.00

+Limmattal raw ham 50g

+9.00

### Asparagus quiche vegetarian

23.00

with lettuce and chive crème fraîche

# DESSERT

	CHF
<b>Cake of the day</b>	6.50
please ask our staff	
<b>Classic crème brûlée</b>	10.50
+ ice cream of your choice	per scoop 3.50
<b>Coupe Denmark</b>	13.50
vanilla ice cream, chocolate sauce und whipped cream	small 6.50
<b>Rhubarb mousse tartlet</b>	13.00
<b>Chocolate cake</b>	12.00
homemade, lava cake and vanilla ice cream	
<b>Ice cream of your choice</b>	per scoop 3.50
vanilla, Chocolate, strawberry, lime-lemon-Sorbet, passionfruit-mango-sorbet	
<b>Portion whipped cream</b>	1.50
<b>Spirits</b>	
<b>Vieille Prune Organic</b>	4cl 12.00
40.0 vol%, Plum; Humbel CH	
<b>Grappa Autoria Nebbioli Bio</b>	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.