STARTERS

		CHF
Tomato cream soup		10.50
whipped cream		
Cream of pea Soup vegetarian		9.50
whole roasted almonds		
Colorful salad vegan		11.50
seeds and sprouts		
+ sliced chicken		+9.00
Mixed salad vegetarian		19.00
toggenburger cheese, grapes, walnut and french dressing		
Beef tartare	small	25.00
roasted sourdough bread, butter	normal	35.00
+ French fries		+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	23.50
parmesan cheese, bread croutons and sliced chicken	
Sliced veal "Zurich style"	42.00
veal, creamy mushroom sauce, crunchy hash-browns	
Spirgarten Burger	37.00
swiss Prime beef, cheese, bacon,	
fried egg, roasted onions, french fries,	
ketchup and mayonnaise	
Coq au Vin from chicken	35.00
red wine jus with mushrooms, bacon and mashed potatoes	
Spareribs	39.00
marinated by house recipe,	
bbq-sauce, Aioli-sauce,	
choose between French fries or salad	
Hörnli with minced meat	26.00
beef minced meat, apple sauce	
Chicken thighs in a basket	26.00
french fries, BBQ Sauce, hot sauce	
Leek-cheese quiche vegetarian	23.00
salad, dressing to choose	
Hash-browns	26.00
cheese, roasted onions, fried egg and bacon	
Penne with basil pesto vegetarian	25.00
with dried tomato, pine seeds and parmesan cheese	

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	small	19.50
fried egli-filet	normal	31.50
mixed salad, tartar sauce		
		CHF
As garnish		
+ french fries		+7.50
+ mixed salad, small		+7.50

FOR A SHORT TIME

	CHF
Spring salad vegetarian	22.50
wild garlic crêpe, smoked salmon strips, radis	
and radish vinaigrette	
Wild garlic risotto vegetarian	29.00
morels and parmesan slices	
Tagliatelle vegetarian	25.00
red spring onions, wild garlic pesto and parmesan cheese	
Lamb loin	44.50
wild garlic crust, port wine jus, green bacon beans	
and potato gratin	

ARE YOU SWEET?

		CHF
Cake of the day		6.50
Caramel Köpfli		11.50
garnished with fruit		
Creamy chocolate mousse		13.50
whipped cream		
Caramel cream		12.50
with whipped cream		
Tipsy plum		13.00
vanilla ice cream, plum, whipped cream		
Filled cream puff		12.00
berry compote, whipped cream, cinnamon and sugar		
Spring ice cream sundae		9.80
vanilla ice cream, strawberry compote and whipped cre	eam	
Ice cream of your choice	per scoop	o <i>3.50</i>
vanilla, Chocolate, strawberry,		
lime-lemon-Sorbet, passionfruit-mango-Sorbet		
Portion whipped cream		1.50
Spirit		
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. .

All prices in CHF incl.VAT