

STARTERS

	CHF
Autumn salad	22.00
with raw ham from venison, roasted kale and berry dressing	
Pumpkin soup <small>vegetarian</small>	9.00
mixed pumpkin, ginger, pumpking seeds, pumpking oil and whipped cream	
Wild Consommé	8.00
with pasta as a garnish, egg custard, vegetable strips	
Colourful market salad <small>vegan</small>	11.50
seeds and sprouts	
+ <i>Chicken breast slices</i>	9.00
Marinated roasted beetroot <small>vegetarian</small>	18.00
with Buche de Chevre (goat's cheese), walnut vinaigrette and bread crisps	
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, 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
Fresh cheese spaetzle	23.00
Grated hard cheese garnished with fried onions	
Sliced veal "Zurich style"	42.00
veal, creamy mushroom sauce, crunchy hash-browns potatoes	
Spirgarten Burger	37.00
swiss Prime beef, cheese, bacon, fried egg, roasted onions, french fries, ketchup and mayonnaise	
Pulled Pork Burger	33.00
Slowly cooked and pulled pork, onions, tomato, Pickled cucumber, BBQ-Sauce and french fries	
Spareribs	39.00
marinated by house recipe, bbq-sauce, Aioli-sauce, choose between French fries or salad	
Alpine macarons <small>vegetarian</small>	22.50
with cheese, cream, apple sauce and fried onions	
Chicken thighs in a basket	26.00
french fries, BBQ Sauce, hot sauce	
Roasted char fillet	42.00
cream savoy cabbage, duchess potatoes and hazelnut butter	
Golden brown farmer's potatoes	26.00
gratinated with cheese, fried onions, fried egg and bacon	
Tagliatelle with sautéed mushrooms <small>vegetarian</small>	27.00
Light white wine whipped cream sauce, Grana Padano, Sautéed mushrooms, fresh herbs and garlic	

MAIN COURSE

	CHF
Vaudois sausage	24.00
smoked raw sausage on a creamy bed of leek and potatoes	
Homemade beef meatballs	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
Pumpkin ravioli	28.00
with chestnuts and pickled pumpkin slices	
Jugged venison	38.00
with spaetzle, chestnuts and almonds Brussels sprouts	
Braised wild boar shank	39.00
potato dumplings with nut breading, red cabbage and pear	
Deer filet	44.50
with spaetzle, red cabbage and bacon jus medium served recommended	

ARE YOU SWEET?

	CHF
Cake of the day	6.50
Classic crème brûlée	10.50
+ Ice cream of your choice	per scoop 3.50
Coupe Denmark	13.50
vanilla ice cream, chocolate sauce und whipped cream	small 6.50
Coupe Colonel	14.00
lemon sorbet, vodka	small 6.50
Slice of crème cake 2.0	13.00
homemade, mille feuille, forest berry-coulis and vanilla crème	
Chocolate cake	12.00
Homemade, lava cake and vanilla ice cream	
Vermicelles with meringues	12.50
and with cherry	
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 Aatoria 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.