Spirgarten

HOTEL • BRASSERIE • VERANSTALTUNGEN

Apéro

APERO PLATTER **15.00**
Kalamata olives, dried tomateos, Grana Padano
homemade bacon-and cheese-flûtes

SPIRGARTEN PLATTER **26.50**
Limmataler raw ham, bacon,
farmer-sausage, Mutschli cheese

TARTE FLAMBÉE CLASSIC **21.00**
sour cream, spring leeks, bacon,
mountain cheese

TARTE FLAMBÉE MEDITERRANEAN **21.00**
antipasti vegetables, Feta cheese,
basil pesto, rocket salad

LOADED FRIES (V) **12.00**
Spicy & Smokey Cheddar Espuma

Starter

SOUPE OF THE DAY **6.50**
please ask our staff

OVEN ROASTED PUMPKIN SOUP (V) **12.00**
Ginger, rosemary, amaretti crumble

COLORFUL MARKET SALAD (VE) **11.50**
fresh salad, seeds, sprouts
+ chicken breast slices 9.00

LAMB'S LETTUCE SALAD **14.00**
Eggs, bacon, french dressing, onion sprouts

BEEF TATAR
roasted sourdough bread, butter
SMALL **25.00**
BIG **35.00**

Main course

SLICED VEAL «ZURICH STYLE" **42.00**
veal, creamy mushroom sauce,
crunchy hash-brown potatoes "Rösti"

HOMEMADE VEAL MEATBALLS **32.00**
port wine jus, carrots, mashed potatoes, roasted onions

SPIRGARTEN BURGER **37.00**
Swiss Prime beef, cheese, bacon, fried egg,
Roasted onions, French Fries, Ketchup & Mayo

PULLED BEEF BURGER **38.00**
shredded beef, Korean kimchi, wasabi mayo,
cucumber, French fries

CRISPY CHICKEN STRIPS **27.00**
French fries, Andalouse sauce, truffle mayonnaise

SLICED CALF'S LIVER **38.00**
Port wine jus, Rösti, onions, apple

BATTERED FISH
fried Egli-filets, market salad, tartar sauce
SMALL **24.00**
BIG **32.00**

GOLDEN BROWN «RÖSTI" **26.00**
hash-brown potatoes, gratinated with cheese,
fried onions, fried egg, bacon

ALPINE MACARONS (V) **23.00**
potato, cheese, cream, apple sauce, fried onions

SPICY SHAKSHUKA (V) **26.00**
pepperoni, datteri tomatoes, fried egg, yoghurt
coriander and flatbread

SPIRGARTEN CLUB SANDWICH **26.00**
Tomato focaccia, chicken steaks, lettuce, fried egg,
tomato, bacon, crispy onions, Andalouse sauce

Sides

+ French fries +7.50
+ market salad, small portion +7.50

Choice of salad dressing

house dressing, French dressing, Italian dressing

For a short time

CRISPY BREAD DUMPLINGS (V) **25.00**
Oven-roasted Hokkaido pumpkin, quince,
red cabbage, creamy mushroom ragout, crispy kale chips

TAGLIOLINI AL TARTUFON (V) **35.00**
Truffle cream sauce, freshly shaved truffle,
Grana Padano

WILD BOAR HOCK **37.00**
Crispy bread dumplings, quince,
red cabbage, watercress gremolata, beer sauce

VENISON RAGOUT **39.00**
Chocolate, juniper berries,
oven-roasted Hokkaido pumpkin,
hazelnut spaetzle

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Dessert

CAKE OF THE DAY please ask our staff members		**6.50**
MINI DESERT OF THE DAY please ask our staff members		**5.00**
KAISERSCHMARRN lingonberries, apple sauce		**14.00**
APPLE TARTE TATIN (MIN. 15 MINUTES)		**12.00**
EXTRAS:		
+ Vanilla ice cream		+ 4.00
+ Crème fraîche		+ 2.50
+ Whipped cream		**+** 1.50
COUPE NESSELRODE Vanilleglacé, Vermicelle, Schlagrahm, Meringues		**14.00**
COUPE DENMARK vanilla ice cream, chocolate sauce. whipped cream	**SMALL** **BIG**	**6.50** **13.50**
ICE CREAM OF YOUR CHOICE vanilla, chocolate, strawberries, lime-lemon-sorbet, passionfruit-mango-sorbet	**PER SCOOP**	**4.00**

Information

Bread & backery products

House bread: a traditional mixed bread made from rye and wheat, produced with mild sourdough.
Declaration of bread and baked goods: unless otherwise mentioned, we source our bread and baked goods from the bakery Fredys AG in CH-5400 Baden.
Daily cake is baked in-house with carefully selected ingredients.

Whenever possible, we use Swiss raw materials, meat, and fish.

We source our game meat from Europe.

We are happy to inform you about allergens and the origin of our food.

Many dishes can also be made vegetarian; please ask briefly.

(V) = vegetarian
(VE) = vegan

All prices are in CHF and include the legally valid value-added tax.

Hotel and Brasserie Spirgarten



The hotel and the Spirgarten brasserie, as well as the buildings on Lindenplatz, are owned by the Initiative [illegible] Cooperative Lindenplatz Altstetten (IGLA). The cooperative was founded on June 26, 1945, with the aim of actively influencing the design of the neighborhood. The Hotel Spirgarten and all other buildings were designed and built by the renowned architect Werner Stücheli in 1957. Stücheli also designed, among other things, the first high-rise building in Zurich in the 1950s.

The Hotel Spirgarten has 49 guest rooms, seminar and event rooms for 9 to 900 people, as well as the Spirgarten brasserie. The establishment employs around 30 staff members, currently including six apprentices in the fields of restaurant management, hotel management, and hotel communications.

We are pleased to welcome you today as guests at the Spirgarten brasserie and wish you a wonderful time with us.

Your Hotel & Brasserie Spirgarten Team.