

STARTERS

	CHF
Winter salad <small>vegetarian</small>	18.50
with ginger dressing, fennel, oranges and roasted pine nuts	
Colourful market salad <small>vegan</small>	11.50
seeds and sprouts	
+ <i>Chicken breast slices</i>	9.00
Soup of the day	6.50
please ask our staff	
Potato cream soup	9.00
bacon, sour cream and fresh oregano	
Fried eggplant fan	16.50
with romesco dip, fresh herbs, lemon dressing and anchovies	
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

Savoy cabbage roulades <small>vegetarian</small>	CHF 24.50
with potatoes, mountain cheese, pine nuts and a light white wine sauce	
Alpine macarons <small>vegetarian</small>	22.50
with cheese, cream, apple sauce and fried onions	
Beetroot risotto <small>vegetarian</small>	24.50
with goat's cheese cream, roasted walnuts and parmesan slices	
Golden brown farmer's potatoes	26.00
gratinated with cheese, fried onions, fried egg and bacon	
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	
Crispy breaded chicken strips	27.00
with Zuri fries, Szechuan-lime dip and truffle mayonnaise	

MAIN COURSE

	CHF
Braised beef cheek	33.00
with chickpea ragout, kale and 24-month aged mountain cheese	
Homemade beef meatballs	28.00
red wine sauce, green bacon beans, 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
Spirgarten Rösti	31.00
smoked salmon, dill, sour cream and salmon roe	
Walliser Rösti	26.00
raw ham from Limmattal, tomato and raclette cheese	
Gardener Rösti <small>vegetarian</small>	23.00
grilled vegetables, sun-dried tomatoes and sautéed king oyster mushrooms	
Klöpfer Rösti	24.00
cervelat sausage, Toggenburg Nidel cheese and mustard	

DESSERT

	CHF
Cake of the day	6.50
please ask our staff	
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
Pear crumble	9.50
with warm vanilla sauce	
Chocolate cake	12.00
homemade, lava cake and vanilla ice cream	
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.