

# STARTERS

	CHF
<b>Winter salad</b> <small>vegetarian</small>	18.50
with ginger dressing, fennel, oranges and roasted pine nuts	
<b>Colourful market salad</b> <small>vegan</small>	11.50
seeds and sprouts	
+ <i>Chicken breast slices</i>	9.00
<b>Pumpkin soup</b> <small>vegetarian</small>	9.00
mixed pumpkin, ginger, pumpking seeds, pumpking oil and whipped cream	
<b>Onion veloute</b>	10.00
with red onion gel, bread croutons and parmesan cheese	
<b>Roasted pointed cabbage</b> <small>vegetarian</small>	16.50
with lime dressing, smoked aubergine mayonnaise, dukkah and pickled radishes	
<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>Tagliatelle with sautéed mushrooms</b> <small>vegetarian</small>	27.00
light white wine whipped cream sauce, Grana Padano, Sautéed mushrooms, fresh herbs and garlic	
<b>Alpine macarons</b> <small>vegetarian</small>	22.50
with cheese, cream, apple sauce and fried onions	
<b>Fresh cheese spaetzle</b> <small>vegetarian</small>	23.00
grated hard cheese garnished with fried onions	
<b>Beetroot risotto</b> <small>vegetarian</small>	24.50
with goat's cheese cream, roasted walnuts and parmesan slices	
<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>Spareribs</b>	39.00
marinated by house recipe, bbq-sauce, Aioli-sauce, choose between French fries or salad	
<b>Chicken thighs in a basket</b>	26.00
french fries, BBQ Sauce, hot sauce	

## MAIN COURSE

	CHF
<b>Vaudois sausage</b>	24.00
smoked raw sausage on a creamy bed of leek and potatoes	
<b>Homemade beef meatballs</b>	28.00
red wine sauce, green bacon beans, mashed potatoes and roasted onions	
<b>Battered fish</b>	<i>small</i> 19.50
fried epli-filet	<i>normal</i> 31.50
mixed salad, tartar sauce	
<b>As garnish</b>	
+ <i>French fries</i>	+7.50
+ <i>Mixed salad, small</i>	+7.50

## FOR A SHORT TIME

	CHF
<b>Truffle ravioli</b>	34.50
in white wine butter with fresh black winter truffle and parmesan cheese	
<b>Grilled entrecote</b>	44.00
jus with smoked bacon, dark chocolate, pickled shallots, carrot confit and potato terrine	
<b>Roasted duck breast</b>	37.00
with sultana duck jus with Granny Smith apple gel, parsnip purée and celeriac chips	

# DESSERT

	CHF
<b>Cake of the day</b>	6.50
<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>Coupe Colonel</b>	14.00
lemon sorbet, vodka	small 6.50
<b>Slice of crème cake 2.0</b>	13.00
homemade, mille feuille, forest berry-coulis and vanilla crème	
<b>Chocolate cake</b>	12.00
homemade, lava cake and vanilla ice cream	
<b>Vermicelles with meringues</b>	12.50
and with cherry	
<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.