

Apéro

APERÓ PLATTER	15.00
Kalamata olives, dreid tomatoes, 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	

Starter

COLORFUL MARKET SALAD (VE)	11.50
fresh salad, seeds, sprouts + chicken breast slices	
SPRING SALAD (V)	13.00
radishes, pickled kohlrabi, Garden cress, sourdough-croûtons, rhubarb-dressing	
SOUPE OF THE DAY	6.50
please ask our staff	
WILD GARLIC SOUP	12.00
cream, Amalfi lemon, potato, Grano Padano	
BEEF TARTARE	
roasted sourdough bread, butter	
	SMALL 25.00
	BIG 35.00
+ French fries	+7.50

Maincourse

SLICED VEAL «ZÜRICH STYLE»	42.00
veal, creamy mushroom sauce, crunchy hash-brown potatoes "rösti"	
HOMEMADE VEAL MEATBALLS	31.00
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 PORK BURGER	33.00
pulled pork, onions, tomato, pickled cucumber, BBQ-sauce, French fries	

CRISPY CHICKEN STRIPS	27.00
French fries, szechuan-lime dip, truffle mayonnaise	
SLICED CALF'S LIVER	38.00
Port wine jus, bread dumplings, onions, apple	
BATTERED FISH	
fried Egli-filets, marked salad, tartar sauce	
	SMALL 19.50
	BIG 31.50
GOLDEN BROWN «RÖSTI»	26.00
hash-brown potatoes, gratinated with cheese, fried onions, fried egg, bacon	
ALPINE MACARONS (V)	22.50
cheese, cream, apple sauce, fried onions	
SPICY SHAKSHUKA (V)	26.00
pepperoni, datteri tomatoes, fried egg, yoghurt coriander and flatbread	
SPIRGARTEN CLUB SANDWICH	22.00
crispy tomato focaccia, breaded chicken steak, lettuce, fried egg, bacon and Andalouse sauce	

Sides

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

Choice of salad dressing

housedressing, French dressing, Italian dressing

For a short time

WILD GARLIC SPAETZLE (V)	28.00
fresh morels, cream, mountain cheese, roasted onions	
POACHED EGGS (V)	26.00
Truffled mashed potatoes, colorful Swiss chard, Hollandaise sauce	
WILD GARLIC RAVIOLI (V)	28.00
Ricotta, Rieslingfoam, Piedmont hazelnuts, Grana Padano	
SECRETO OF SWISS PORK	37.00
Port wine jus, Fregola Sarda, green asparagus, peas, morels	

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 lingonberry, applesauce		14.00
CHOCOLATE-CAKE coffee-mousse, Amaretto-sauce		13.00
COUPE DENMARK vanilla ice cream, chocolate sauce. whipped cream	SMALL BIG	6.50 13.50
THREE WAYS OF RHUBARB yogurt mousse, vanilla crumble		14.00
ICE CREAM OF YOUR CHOICE vanilla, chocolate, strawberry, lime-lemon-sorbet, passionfruit-mango-sorbet	PER SCOOP	3.50
WHIPPED CREAM PER PERSON		1.50

Information

Bread & bakery 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 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

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.