

## Apéro

<b>APERÓ PLATTER</b>	<b>15.00</b>
Kalamata olives, dried tomatoes, Grana Padano homemade bacon-and cheese-flûtes	
<b>SPIRGARTEN PLATTER</b>	<b>26.50</b>
Limmataler raw ham, bacon, farmer-sausage, Mutschli cheese	
<b>TARTE FLAMBÉE CLASSIC</b>	<b>21.00</b>
sour cream, spring leeks, bacon, mountain cheese	
<b>TARTE FLAMBÉE MEDITERRANEAN</b>	<b>21.00</b>
antipasti vegetables, Feta cheese, basil pesto, rocket salad	

## Starter

<b>COLORFUL MARKET SALAD (VE)</b>	<b>11.50</b>
fresh salad, seeds, sprouts + chicken breast slices	
	<b>9.00</b>
<b>SPRING SALAD (VE)</b>	<b>14.00</b>
radish, violet & green asparagus, garden cresse, sourdough-croûtons, house dressing	
<b>SOUPE OF THE DAY</b>	<b>6.50</b>
please ask our staff	
<b>ESPARGUS SOUPE (V)</b>	<b>12.00</b>
Crème fraîche, cresse, Focaccia-croûtons	
<b>BEEF TARTARE</b>	
roasted sourdough bread, butter	
	<b>SMALL 25.00</b>
	<b>BIG 35.00</b>
+ French fries	<b>+7.50</b>

## Maincourse

<b>SLICED VEAL «ZURICH STYLE»</b>	<b>42.00</b>
veal, creamy mushroom sauce, crunchy hash-brown potatoes "rösti"	
<b>HOMEMADE VEAL MEATBALLS</b>	<b>32.00</b>
port wine jus, carrots, mashed potatoes, roasted onions	
<b>SPIRGARTEN BURGER</b>	<b>37.00</b>
Swiss Prime beef, cheese, bacon, fried egg, Roasted onions, French Fries, Ketchup & Mayo	
<b>PULLED PORK BURGER</b>	<b>33.00</b>
pulled pork, onions, tomato, pickled cucumber, BBQ-sauce, French fries	

<b>CRISPY CHICKEN STRIPS</b>	<b>27.00</b>
French fries, szechuan-lime dip, truffle mayonnaise	

<b>SLICED CALF'S LIVER</b>	<b>38.00</b>
Port wine jus, bread dumplings, onions, apple	

<b>BATTERED FISH</b>	
fried Egli-filets, marked salad, tartar sauce	
	<b>SMALL 19.50</b>
	<b>BIG 31.50</b>

<b>GOLDEN BROWN «RÖSTI»</b>	<b>26.00</b>
hash-brown potatoes, gratinated with cheese, fried onions, fried egg, bacon	

<b>ALPINE MACARONS (V)</b>	<b>23.00</b>
potato, cheese, cream, apple sauce, fried onions	

<b>SPICY SHAKSHUKA (V)</b>	<b>26.00</b>
pepperoni, datteri tomatoes, fried egg, yoghurt coriander and flatbread	

<b>SPIRGARTEN CLUB SANDWICH</b>	<b>26.00</b>
crispy tomato focaccia, breaded chicken steak, lettuce, fried egg, bacon and Andalouse sauce	

## Sides

+ French fries	<b>+7.50</b>
+ marked salad, small portion	<b>+7.50</b>

## Choice of salad dressing

housedressing, French dressing, Italian dressing

## For a short time

<b>TRUFFLED ASPARAGUS MOUSSE (V)</b>	<b>16.00</b>
Piemontese hazelnuts, Grana Padano, chervil oil	

<b>PORTION OF WHITE ASPARAGUS (250 GRAMS)</b>	<b>30.00</b>
young potatoes and Hollandaise espuma + 50 grams of farmhouse ham	
	<b>+5.00</b>

+ two pork breaded schnitzels	<b>+9.00</b>
+ grilled lamb breast strips	<b>+16.00</b>

<b>ASPARAGUS QUICHE (V)</b>	<b>25.00</b>
white & green asparagus, spring salad, chive crème fraîche	

<b>SWEET AND SOUR PICKLED ASPARAGUS</b>	<b>21.00</b>
Burrata, chopped egg, pumpnickel, garden cress oil	

## Dessert

<b>CAKE OF THE DAY</b> please ask our staff members		<b>6.50</b>
<b>MINI DESERT OF THE DAY</b> please ask our staff members		<b>5.00</b>
<b>KAISERSCHMARRN</b> lingonberry, applesauce		<b>14.00</b>
<b>CHOCOLATE-CAKE</b> coffee-mousse, Amaretto-sauce		<b>13.00</b>
<b>COUPE DENMARK</b> vanilla ice cream, chocolate sauce. whipped cream	<b>SMALL</b> <b>BIG</b>	<b>6.50</b> <b>13.50</b>
<b>THREE WAYS OF RHUBARB</b> yogurt mousse, vanilla crumble		<b>14.00</b>
<b>ICE CREAM OF YOUR CHOICE</b> vanilla, chocolate, strawberry, lime-lemon-sorbet, passionfruit-mango-sorbet	<b>PER SCOOP</b>	<b>3.50</b>
<b>WHIPPED CREAM PER PERSON</b>		<b>1.50</b>

## 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.