

# 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>Chicken consommé</b>	9.00
with vegetables and udon noodles	
<b>Fried eggplant fan</b>	16.50
with romesco dip, fresh herbs, lemon dressing and anchovies	
<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

<b>Savoy cabbage roulades</b> <small>vegetarian</small>	CHF 24.50
with potatoes, mountain cheese, pine nuts and a light white wine sauce	
<b>Alpine macarons</b> <small>vegetarian</small>	22.50
with cheese, cream, apple sauce and 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>Crispy breaded chicken strips</b>	27.00
with Zuri fries, Szechuan-lime dip and truffle mayonnaise	

## MAIN COURSE

	CHF
<b>Braised beef cheek</b>	33.00
with chickpea ragout, kale and 24-month aged mountain cheese	
<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 egli-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>Marinière mussels chips</b>	32.00
with white wine, garlic, onions, vegetable strips, shallots and parsley, served with French fries	
<b>Mediterran mussels chips</b>	32.00
spicy tomato sauce with vegetable strips and basil, served with French fries	
<b>Spaghetti bianco</b>	29.00
with chorizo, fennel, Pernod, mussels and fresh herbs	

# DESSERT

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