

BLEICHI  
BEIZ


SPEISE-  
KARTE





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### starters | soups | salads

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pumpkin and orange soup   
with pumpkin oil, pumpkin seeds and croutons  
CHF 12.50



soup of the day   
fresh every day ... *"while stocks last ..."*  
CHF 9.50



beetroot carpaccio with fig and walnut vinaigrette,   
warm sheep's cheese and celery mousse  
CHF 18.50

lamb's lettuce salad with french dressing, egg, croutons and crispy diced bacon  
CHF 16.50

mushroom terrine with cranberry dip on a bed of marinated greens with venison ham  
CHF 17.50

green salad with house or italian dressing    
CHF 11.50

mixed salad with house or italian dressing    
CHF 13.50

salad bowl to share (for 2 or more people)    
leafy greens with nuts and dressing of your choice  
CHF 10.00 per person

muulverruckt-macherteller  
bündnerfleisch, arancini, smoked sausage, olives, cheese, bruschetta, garlic bread  
small CHF 18.50 | large CHF 28.50


beef tartare  
with brandy, toast and butter  
choose: *mild, medium-hot or hot*  
70g CHF 18.50 | 140g CHF 28.50 | 210g CHF 36.50



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### main courses

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porcini mushroom ravioli with truffle and herb sauce   
served with sautéed pattinson pumpkin and dried carrots  
CHF 34.50

venison schnitzel with creamy game sauce  
red cabbage, chestnuts, brussels sprouts, red wine pears, cranberries & potato cakes  
CHF 43.50

venison ragout with sautéed king oyster mushrooms  
red cabbage, chestnuts, red wine pears, cranberries, bacon and spätzli  
CHF 38.50


pink roasted muscovy duck breast with creamed savoy cabbage and thyme jus  
served with glazed potato noodles and mini carrots  
CHF 41.50

roasted sea bream fillet with saffron and dill sauce  
served with black sepia pasta and seasonal vegetables  
CHF 38.50

sliced veal liver sautéed in butter with onions and herbs  
butter rösti  
CHF 39.50

“zürcher kalbsgeschnetzeltes”  
sliced veal sautéed with a creamy mushroom sauce  
butter rösti  
CHF 43.50

pork cordon bleu  
filled with ham, walder baba cheese and brie  
vegetables and french fries  
CHF 39.50

massaman curry with basmati rice  
with chickpeas and vegetables CHF 30.50   
with chicken and vegetables CHF 35.50



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### home-made desserts

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hazelnut cake with plum compote and rum-raisin ice cream  
CHF 12.50 | as a taster CHF 8.50

chocolate mousse  
CHF 14.00 | as a taster CHF 8.50

cinnamon cream with apple sauce  
CHF 12.50 | as a taster CHF 8.50

chestnut tiramisu  
CHF 12.50 | as a taster CHF 8.50

vermicelles with meringue and cream  
CHF 12.50

coupé nesselrode  
vermicelles, meringue, vanilla ice cream and cream  
CHF 14.50

bleiche dessert symphony  
a selection of our homemade dessert specialities  
CHF 16.50

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### sweet wine

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golden finesse 2021  
q.w. from burgenland  
salzl seewinkelhof, austria  
3.75 dl CHF 59.00 | 1 dl CHF 17.00



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### origin of our products

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pork	ch
veal	ch
chicken	ch
barbarie duck breast	fr
venison	ch   a
sea bream fillet	eu
sausage products	ch
fresh bread products	ch
toast bread	a

fresh meat	eichenberger butchers   wetzikon
milk   cream   butter   cheese	neff dairy   wald
baba cheese	koster sheep's milk cheese dairy   hittenberg   wald
fresh bread products	steiner bakery   wetzikon

 vegetarian |  vegan

for information on allergens in individual dishes, please ask our service staff.

all prices in chf including vat.

