

BLEICHI  
BEIZ

FOOD



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### APPETIZERS | SOUPS | SALADS

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#### White Asparagus Cream Soup

with saffron crème fraîche

CHF 12.50 | **with smoked trout** CHF 15.00

#### Soup of the Day

fresh daily ...

CHF 9.50

#### Marinated Green Asparagus

with shallot vinaigrette and warm king prawns

CHF 23.50

#### Morel Mushroom Mousse

with pickled king oyster mushrooms, peas & focaccia

CHF 18.50

#### Leafy Garden Salad

with house or Italian dressing

CHF 11.50

#### Mixed Salad

with house or Italian dressing

CHF 13.50

#### Bowl Salad – to share

Leaf salads with nuts & dressing of your choice

CHF 10.00 / person (from 2 people)

#### “Muulverrucktmacher” Plate

Air-dried beef (Bündnerfleisch), arancini, smoked sausage, olives, cheese bites, bruschetta & garlic bread

Small CHF 18.50 | Large CHF 28.50

#### Beef Tartar

with brandy, toast & butter

choose: *spicy* | *medium-spicy* | *mild*

CHF 21.50 | 28.50 | 36.50



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### MAIN DISHES

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#### Asparagus Ravioli

with capsicum sauce, fresh herbs & glazed baby carrots  
CHF 31.50

#### Wild Garlic Tagliatelle

with baked Baba cheese balls & a light chili dip  
CHF 30.50

#### Duo of Braised Beef Cheeks & Beef Rump Steak

with wild garlic spaetzle & grilled aubergine  
CHF 42.50

#### Veal Saltimbocca

with port wine sauce, celery purée & filled zucchini  
CHF 42.50

#### Pan-Seared Sea Bass

with white asparagus ragout & pommes dauphine  
CHF 39.50

#### Sliced Veal Liver

with onions, herbs & butter rösti  
CHF 39.50

#### Zurich-Style Sliced Veal

with creamy mushroom sauce & butter rösti  
CHF 43.50

#### Pork Cordon Bleu

filled with cured ham, Brie & Baba Walder cheese, with French fries & vegetables  
CHF 39.50

#### Massaman Curry

with basmati rice

– with chicken & vegetables

CHF 35.50

– vegetarian with chickpeas & vegetables 

CHF 30.50



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### HOMEMADE DESSERTS

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#### **Rhubarb Tiramisu**

CHF 12.50 | tasting portion CHF 8.50

#### **Chocolate Mousse**

CHF 14.00 | tasting portion CHF 8.50

#### **Strawberry Cheesecake**

with strawberry salad

CHF 15.00 | tasting portion CHF 8.50

#### **Espresso Panna Cotta**

with Amaretto sauce

CHF 13.50 | tasting portion CHF 8.50

#### **Coupe Romanoff**

Strawberries, vanilla ice cream & whipped cream

CHF 14.50 | small CHF 10.50

#### **Bleichi Dessert Symphony**

A selection of our homemade dessert specialties

CHF 16.50

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### DESSERT WINE

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#### **Goldene Finesse 2021**

Quality Wine 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
Beef	CH
Sea Bass	EU
Trout	EU
Sausage & Small goods	CH

All our bread products are supplied by Bäckerei Steiner in Wetzikon and are made exclusively in Switzerland.

Fresh Meat	Butcher Eichenberger   Wetzikon
Milk   Cream   Butter   Cheese	Dairy Neff   Wald
Baba's Cheeses	Koster Sheep's Milk Cheese Dairy   Hittenberg   Wald

 vegetarian |  vegan

For information regarding allergens in our dishes, please consult our service staff.

All prices are in CHF and include VAT.

