

BLEICHI  
BEIZ

FOOD



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### STARTERS | SOUPS | SALADS

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Wild garlic soup with yogurt foam and wild garlic chips   
CHF 12.50

Soup of the Day – freshly prepared daily...  
CHF 9.50

Leafy Green Salad   
with house or Italian dressing  
CHF 11.50 | CHF 10.00 from 2 people, served in a bowl to share

Mixed Salad with house or Italian dressing   
CHF 13.50

Tomato and mozzarella salad with wild garlic dressing   
CHF 16.50

Asian-Marinated Tuna  
served with zucchini slices and leek couscous  
CHF 19.50

Marinated Tofu   
with spinach-pepper salad and Parmesan panna cotta  
CHF 15.50

“Muulverrucktmacher” Platter  
air-dried beef, arancini, smoked sausage, olives, cheese bites, bruschetta, garlic bread  
Small CHF 18.50 | Large CHF 28.50

Beef Tartar  
with a dash of brandy, served with toast and butter  
choice of spicy, medium-spicy, or mild  
70g CHF 21.50 | 140g CHF 28.50 | 210g CHF 36.50

Eggplant Tatar   
flavoured with wild garlic and brandy, served with toast and margarine  
Choice of *spicy, medium-spicy, or mild*  
70g CHF 20.50 | 140g 26.50 | 210g 33.50



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### MAIN COURSES

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#### Veal Steak

with wild garlic jus, accompanied by spring potatoes and market vegetables  
CHF 49.50

#### Beef Entrecôte

with herb butter, vegetables, and French fries  
CHF 42.50

#### Braised Beef Pot Roast

in gravy, served with creamy rosemary polenta and stewed red cabbage with apple  
CHF 38.50

#### Sliced Veal Liver

sautéed in butter with onions and herbs, served with butter rösti  
CHF 39.50

Zurich-style Sliced Veal in mushroom cream sauce, served with butter rösti  
CHF 43.50

#### Pork Cordon Bleu

filled with farmer's ham, mountain cheese, served with vegetables and French fries  
CHF 39.50

#### Pan-Fried Salmon

on creamy orecchiette with broccoli and dried eggplant  
CHF 39.50

#### Massaman Curry with Basmati Rice

with chickpeas and vegetables    
with chicken and vegetables CHF 35.50

#### Smoked Tofu

served on tagliatelle with wild garlic pesto and toasted pine nuts  
CHF 34.50

Ask us about our daily vegetarian dish... 



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### HOMEMADE DESSERTS

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Chocolate Mousse

CHF 14.50 | taster portion CHF 8.50

Apple Fritters with cinnamon sugar and vanilla custard

CHF 14.50 | taster portion CHF 8.50

Crème Brulé with caramelized nuts

CHF 12.50 | taster portion CHF 8.50

Cinnamon Parfait with orange salad

CHF 12.50

Chestnut Cake with pistachio ice cream

CHF 12.50

Bleiche 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

QWs Burgenland | Salzl Seewinkelhof | Austria

3.75dl 59.00 | 1dl 17.00



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### ORIGIN OF OUR PRODUCTS

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Pork	Switzerland
Veal	Switzerland   EU
Chicken	Switzerland
Beef	Switzerland   EU
Salmon	Scotland
Tuna	Vietnam
Small goods	Switzerland   EU
Bakery products	Switzerland

vegetarian  | vegan 

For information about allergens, please ask our service staff.

All prices in CHF incl. VAT.

