

BLEICHI
BEIZ

FOOD



starters | soups | salads

soup of the day – freshly prepared daily...
CHF 9.50

chilled melon & cucumber soup with a hint of chili 
CHF 11.50

leafy green salad 
with house or italian dressing
CHF 11.50 | CHF 10.00 for 2 people or more, served in a bowl to share

mixed salad with house or italian dressing 
CHF 13.50

michele's starter duet
seared tuna medallion coated with lemon pepper,
served with a shot of chilled melon and cucumber soup with a hint of chili
CHF 25.50

beef carpaccio
with caramelized cherry tomatoes, lightly seared lardo di colonnata,
rocket salad, and shaved pecorino cheese
CHF 27.50

«muulverrucktmacher platter»
air-dried beef, arancini, smoked sausage, olives, cheese bites, bruschetta, garlic bread
small CHF 18.50 | large CHF 28.50

beef tartare
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 tataré 
flavoured with brandy, served with toast and margarine
choice of *spicy, medium-spicy, or mild*
70g CHF 20.50 | 140g 26.50 | 210g 33.50



summer specials

burrata stracciatella 
with cherry tomatoes and a small salad bouquet
CHF 22.50

gravlax
cured salmon with sour cream dip on cucumber and mint couscous
CHF 24.50 starter | CHF 35.50 main course

thinly sliced roast beef «ojo de agua»
served with tartare sauce and a salad bouquet
CHF 36.50

«fitness dishes»
served with a generous mixed salad garnish:

- seared tofu medallions 
CHF 28.50
- crumbed pork schnitzel
CHF 29.50
- ojo de agua beef entrecôte with herb butter
CHF 46.50
- pan-fried corn-fed chicken breast
CHF 36.50

 add french fries or country fries CHF 6.50

sausage & cheese salad
garnished with fresh mixed salads
CHF 23.50



main courses

black gnocchi 
with sautéed date tomatoes and chanterelle mushrooms
CHF 32.50

oven-roasted monkfish
with artichoke and olive vegetables and sautéed potatoes
CHF 39.50

beef entrecôte «ojo de agua» café de paris
served with summer vegetables and french fries
CHF 46.50

pan-fried corn-fed chicken breast
with chanterelles «trifolati», summer vegetables, and buttered noodles
CHF 38.50

«blei-chi» asian fried noodles with tofu and vegetables 
CHF 32.50

bleiche classics

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

zurich-style sliced veal with mushroom cream sauce, served with butter rösti
CHF 43.50

pork cordon bleu
filled with farmhouse ham and alp cheese, served with vegetables & french fries
CHF 39.50

massaman curry with basmati rice:

- with chickpeas and vegetables CHF 30.50 
- with chicken and vegetables CHF 36.50

 additional sides available: french fries | rösti | noodles | rice | sautéed potatoes



homemade desserts

chocolate mousse

CHF 14.50 | taster CHF 8.50

lemon balm yogurt cream with berries

CHF 12.50 | taster CHF 7.50

passion fruit cream

CHF 12.50 | taster CHF 7.50

cioccolata piccante

spiced chocolate dessert with vanilla ice cream

CHF 13.50

bleiche dessert symphony

a selection of our homemade dessert specialties

CHF 16.50

dessert wine

goldene finesse 2021

QWS Burgenland | Salzl Seewinkelhof | Austria

3.75dl 59.00 | 1dl 17.00



origin of our products

pork	ch
veal	ch eu
corn-fed chicken	france
beef entrecôte & roast beef (ojo de agua)	argentina
monkfish	iceland
tuna	vietnam
small goods	ch eu
bakery products	ch

vegetarian  | vegan 

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

all prices are in swiss francs (chf) and include vat.

