

Our meat comes from:

Pork: SwissPrim, SwissPrim Gourmet & Switzerland — Pata Negra: Spain

Beef: SwissPrim, Switzerland, Ireland, Schottland

Lamb: SwissPrim & New Zealand

Veal: SwissPrim, SwissPrim Gourmet & Switzerland / Calf Liver: Heitersberg, SwissPrim

Venison: Switzerland - Heitersberg, Aargau, Basel, Graubünden

Poultry: Switzerland

What means SwissPrim Gourmet?

SwissPrim Gourmet means Swiss First Class Quality Meat; high quality standards, animal-friendly livestock keeping, natural feeding and 100% traceability

Allergenes:

For questions on allergens and food intolerances don't hesitate to ask our service.

Tap Water

The operating costs to run a profitable restaurant in Switzerland are often very underrated. It might be quite different than in the country you are from as for example only the salaries account for about 50% of the turnover (without the entrepreneur's income, which often is lower than the subsistence minimum!).

We hope this makes it a little more understandable for you that we charge at least a little something for the service around the tap water. . .

* 1 small glass of water along with coffee is free of charge

Our prices for tap water:

2dl Fr. 1.50 / 3dl Fr. 2.00 / 5dl Fr. 3.50 / 1Lit Fr. 6.00

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Classic Warmups

Mediterranean starter plate

Parmesan, marinated olives, sundried tomatoes, sliced smoked ham, 1 pers. 15,00
crunchy garlic and herb bread from 2 pers./ p. P. 13,00

Crisp leaf salad with homemade Italian (Vegan) or French dressing 9,50

Cole slaw salad with slices of roasted herb bread 10,50

Caesar salad (iceberg lettuce) with boiled egg, bacon crumbs & croutons 12,50

Multicoloured tomato salad on rocket with homemade balsamic dressing 14,00

add plucked buffalo mozzarella 6,50

Zwicky's cider cream soup with gratinated cheese bread & smoked ham chip 13,00

Small cider cream soup served in a coffee cup with smoked ham chip and grissini 9,50

Hazelnut soup with chili brittle 12,50

Appetizer portion served in a coffee cup 9,50

Gazpacho with sour cream, warm bacon crumbles & croutons 12,50

Vegi: with vegetable chip vegan: without sour cream and croutons 10,50

Fancy Flirts

Warm, multicolor bean salad with whisky vinaigrette, goat's cream cheese and confit of egg plant 13,50

Long mark bone half cooked in the oven, fleur de sel, roasted bread 14,00

Love stories

BBQ noodles on whisky-cheese sauce with chunks of juicy chicken & leaf spinach 30,50

Tender slices of veal on delicious lemon cream sauce served with parmesan risotto 36,50

Zwicky's pulled pork burger with cole slaw, roasted fondant potatoes & sour cream 34,50

Delicate pork love

SwissPrim pork rack (ca. 250gr.) gratinated with ramson (wild garlic), ripe cheese, & breadcrumbs served with roasted fondant potatoes and marinated onions 38,50

Spider steak - a very aromatic 2nd cut of the SwissPrim pork (ca. 220gr.) short-fried, relaxed in the oven, served on polenta bramata & small ratatouille 32,50

Carnal desires (Heiti's insider tips)

Luma Onglet / Hanging Tender

A pure intensive beef enjoyment, careful: not for beginners! Cooking setting: short-fried served with fleur de sel, risotto & ratatouille 51,50

Mayor's peace

Hidden in the leg of the cattle, a tender aromatic almost forgotten delicacy! comes with a huge leaf salad

200gr.: 33,50 / 250gr.: 39,00 / 300gr.: 43,50

Flank steak SwissPrim Gourmet beef ca. 500 - 950gr (waiting time approx. 30 min.)
with 2 sides and 2 sauces by choice for 1 pers. Fr. 57,50 - 93,50
shared by two pro pers. Fr. 43,50 - 62,00
every other person pro pers. + Fr. 19,00

The weight of the flank varies from cattle to cattle. The meet with perfect structure and great aroma, no fat no bone, no tendon! **You will love it!**

Various sides (as 2nd additional side: + Fr. 6,00 - 8,00*)

Butter noodles, Rösti (hash browns), roasted fondant potatoes, polenta bramata*, risotto*, ratatouille, mixed mushrooms, spring onions & cherry tomatoes*, leaf spinach

Homemade sauces (as 2nd additional sauce: + Fr. 3,00 - 4,00*)

Cold: herb- garlic- or ramson butter, homemade spicy ketchup, tartare- or cognac cocktail sauce, hot barbecue- or smoky barbecue sauce

Warm*: cream- or mushroom cream sauce, whisky-, lemon cream- or cheese sauce, red wine sauce

Eternal love

Tender Swiss Prim calf's liver

- with homemade dark onion-herb sauce served with Röstli (hash browns) 34,50
- fried in butter with minced onions, fresh herbs and Röstli 34,50
- fried in butter herbs and onions with huge leaf salat on truffle vinaigrette 36,50

Cool easiness

Caesar salad (iceberg lettuce) with boiled egg, bacon crumbs & croutons and juicy

Swiss chicken medallions on top 29,50

Tatar classic: richly garnished (onions, pickles, red radish, etc.) as prelude* 23,50
as main act* 29,50

Tatar Italian: sundried tomatoes, olives & parmesan as prelude* 27,50
seasoned with house sauce, olive oil & balsamic as main act* 34,50

Vegetarian Tatar: secret recipe of vegetables and pulses as prelude* 23,50
(Vegan und glutenfrei) as main act* 29,50

Toast (with prelude max. 4 pc. incl. / with main max. 8 pc. incl.) such as 1 port. butter incl.

*extra port. of butter +0,60 / *extra toast + 0,40 / *additional Cover + 2,50

* large salad bouquet (dressing at your choice) + 5,50

* with Cognac, Calvados or Whiskey + 3,00

Vegetarian Treats

Creamy lime risotto with parmesan splinter, eggplant confit 29,50

Tortilla rolls filled with delicate vegetable ragout and a splat of sour cream aside, served with large summer leaves salad - (with balsamic dressing and without sour cream: Vegan) 29,50

Lukewarm Heitersberger truffle tartelette with fresh goat cheese served on Rucola & carrot-beetroot salad 31,50

Röstli Yalaisanne topped with roasted onions, cherry tomatoes & raclette cheese 23,50
add 2 eggs + 6,00 add crispy bacon + 6,50

For kids only (- 11 years):

<i>Tagliatelle with a sauce of your choice</i>		<i>11,50</i>
<i>Tasty Meat ball with cream sauce and tagliatelle</i>		<i>16,50</i>
<i>Small escalope of pork with tagliatelle with sauce of your choice</i>		<i>16,50</i>
<i>Rösti mit 2 Spiegeleiern</i>		<i>15,00</i>

<i>Treasure chest (Vanilla-chocolate)</i>		<i>4,50</i>
<i>Haribo Push Up (Vanilla with strawberry & Haribo gummy bears in the handle)</i>		<i>4,50</i>
<i>Small "coupe Denmark" (2 scoops of vanilla ice cream + chocolate sauce + cream)</i>		<i>10,50</i>

Single scoops:

Vanilla, mocha, hazelnut Sorbets: raspberry, lime, plum
1 scoop 4,00 / 2 scoops 7,50 / 3 scoops 10,00 / whipped cream 1,50