



# MENU

# Spring- Summer

Zunftthaus zur Meisen

Münsterhof 20

CH- 8001 Zürich



ZUNFTHAUS ZUR MEISEN  
ZÜRICH

## Menus spring and summer 2019

This is a selection of possible menus that we also offer as 3 course menus. Our Chef de Cuisine Mr Juerg Gabathuler is pleased to consider your individual wishes with the menu composition and also provides advice on your menu too.

### Nr. A CHF 71.00

Spinach salad  
with pomegranate  
and pine nuts  
\*\*\*

Veal fricassee with vegetables  
mashed saffron potatoes  
\*\*\*

Parfait with wild berries  
and almond-chili-crocant

### Nr. B CHF 76.00

Boiled beef carpaccio  
with horseradish dressing and salad  
\*\*\*

Sautéd giant prawns with ginger and lime  
Basmati rice  
glazed cucumbers  
\*\*\*

Mascarpone-mousse  
with sorbet of strawberry and rhubarb

### Nr. C CHF 77.00

Artichoke soup  
with olive focaccia bread  
\*\*\*

Gigot of lamb roasted in the oven with herbs  
fried potatoes  
green and white asparagus  
\*\*\*

Passion fruit curd-mousse  
with strawberry sorbet  
balsamic reduction

### Nr. D CHF 78.00

Sliced San Marzano tomatoes  
with marinated buffalo mozzarella  
\*\*\*

Glazed ossobucco (veal knuckle Italian style)  
Polenta with pistachios  
Sugar peas with small pepperoni dice  
\*\*\*

Panna Cotta with pineapple-Thai Basil sauce  
and green tea ice-cream

**Nr. E CHF 78.00**

Shrimps and melon cocktail  
with yoghurt dill dressing  
\*\*\*

White sea perch  
roasted in the oven with Harissa  
vegetable couscous  
\*\*\*

Exotic chocolate slice "Rossi"

**Nr. G CHF 87.00**

Snow crab timbale  
on sweet-sour cucumbers  
\*\*\*

Small dice of veal fillet  
Paprika sauce "Viennese style"  
Tagliolini and green asparagus  
\*\*\*

White chocolate mousse  
with apricots jelly and tarragon cream

**Nr. I CHF 82.00**

Lemon soup with grapefruit dice  
\*\*\*

Lamb entrecôte  
with rosemary-pepper sauce  
grill-vegetables  
potato gratin  
\*\*\*

Finely sliced strawberries  
with sour cream ice-cream

**Nr. F CHF 79.00**

Veal carpaccio  
with parmesan shavings and arugula  
\*\*\*

Roasted pike-perch  
with parsley foam  
on potato cream and ratatouille  
\*\*\*

Raspberry-pistachio-timbale  
with yoghurt sauce

**Nr. H CHF 76.00**

Fresh cheese dumplings  
with honey dressing and cress  
\*\*\*

Chicken breast filled with mushrooms  
white wine risotto  
glazed carrots  
\*\*\*

Tonka beans crème brûlée

## Classical menus

### **Nr. 01 CHF 68.00**

Artichoke salad  
with cherry tomatoes  
and olives Focaccia

\*\*\*

Calf's tongue with white caper sauce  
Saffron potatoes  
and young leaf-spinach

\*\*\*

French puff pastry  
with apricots  
and strawberry sorbet

### **Nr. 03 CHF 72.00**

Zucchini soup  
with parmesan croûtons

\*\*\*

Roasted beer pork tenderloin  
with chard stalks  
and potato galettes

\*\*\*

Vanilla caramel ice symphony  
with chocolate cubes

### **Nr. 05 CHF 79.00**

Sauteed whitefish fillets  
with potatoan cress salad  
truffle dressing

\*\*\*

Lamb saltimbocca on Madeira sauce  
stuffed tomatoe and polenta

\*\*\*

Pineapple sorbet  
on banana-walnut bisquit

### **Nr. 02 CHF 69.00**

Grapefruit fillets  
with cottage cheese  
and summer salads

\*\*\*

Vol au vent filled with blanquett breast and  
calf's sweetbreads  
vegetables

\*\*\*

Lavender-honey crème brûlée

### **Nr. 04 CHF 76.00**

Consommé with vegetables brunoise

\*\*\*

Sliced veal "Zurich style"  
with mushroom cream sauce  
Röesti potatoes

\*\*\*

Seasonal Tarte Tatin

### **Nr. 06 CHF 81.00**

Sesame blinis with Tatar  
of smoked trout  
and salad

\*\*\*

Rump roast roulade  
filled with Serrano ham and basil  
served with gnocchi and peperonata

\*\*\*

Lemon parfait with chocolate

**Nr. 07 CHF 82.00**

Paprika timbale of grilled vegetables  
\*\*\*

Poched turbot with selmon mousse  
on sea beans and champagne sauce  
and Dill potatoes  
\*\*\*

Strawberry tempura with coconut  
and chocolate ice-cream

**Nr. 09 CHF 98.00**

“Wollishofen” dumpling soup  
\*\*\*

Roasted fillet of perch  
with sage leaves  
\*\*\*

Roast loin of veal  
Small flour dumplings  
mixed vegetables  
\*\*\*

Burned custard  
with mini meringues

**Nr. 11 CHF 105.00**

Saffron soup  
\*\*\*

Poached salmon with pike  
on vegetables and morels  
Lobster sauce  
\*\*\*

Doublesized sirloin steak  
Choron sauce  
Mixed vegetables  
potatoes croquettes  
\*\*\*

Charlotte Royale  
with raspberry sauce

**Nr. 08 CHF 85.00**

Marinated shrimps  
with avocado and egg salad  
in dill crêpe  
\*\*\*

Veal steak with chopped tomatoes  
with parmesan crust  
and noodles  
\*\*\*

Curd cheese timbale  
with fresh strawberries

**Nr. 11 CHF 103.00**

Consommé with fresh ginger  
\*\*\*

Fried fillet of pike-perch on salicornes  
and vodka sauce  
\*\*\*

Roastbeef “Englisch style”  
Bearnaise sauce  
Fried potatoes with almonds  
choice of vegetables  
\*\*\*

Capuccinomousse

**Nr. 12 CHF 120.00**

Asparagus consommé  
Herbal puff pastry  
\*\*\*

Seabass on celerypuree  
Whitewine- and red buttersauce  
\*\*\*

Beef fillet Wellington  
Choice of vegetables  
\*\*\*

Cold sabayon of champagne  
with pistachio ice-cream

Our Chef de Cuisine and his team prepare all dishes in our own kitchen on a daily basis.  
Any changes of prices are discretionary  
All prices include tax