



# MENU

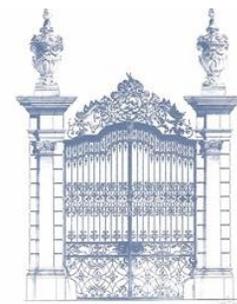
## Autumn

## -Winter

Zunftthaus zur Meisen

Münsterhof 20

CH- 8001 Zürich



ZUNFTHAUS ZUR MEISEN  
ZÜRICH

## Autumn and winter menus 2019 / 2020

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 Sfr. 91.00**

Mushroom consommé  
with herbal royale  
\*\*\*

Tortelli filled with  
Pecorino, pear, parsley  
\*\*\*

Crusty sucking pig  
Beer sauce  
Black bread dumpling  
Red cabbage with cranberries  
\*\*\*

Almond pastry  
with vanilla ice-cream

### **Nr. B Sfr. 94.00**

Hazelnut soup with apples  
and cheese croutons  
\*\*\*

Steamed perch fillet  
on red carrot puree  
\*\*\*

Venison medaillons  
Poppy potato-dough pasta  
Brussels sprouts flan  
\*\*\*

Maroni parfait  
with rum plums

### **Nr. C Sfr. 102.00**

Fried calamari on avocado  
with pepperoni and field salad  
\*\*\*

Pheasant consommé  
with beetroot dumplings  
\*\*\*

Poached fillet of veal  
on orange leek  
and rosemary potatoes  
\*\*\*

Caipirinha sorbet  
sablés with sesame

### **Nr. D Sfr. 108.00**

Roasted quail  
with glass noodle salad and peanuts  
\*\*\*

Green peas cappuccino  
\*\*\*

Double beef entrecôte  
pistachio polenta  
mixed carrots  
\*\*\*

Cream cheese beignets  
with apple compote

## Classical menus

### **Nr. 01 CHF 67.00**

Boletus velouté

\*\*\*

Roasted pork chop  
with glazed pearl onions

Noodles with herbs

Sugar peas

\*\*\*

Seasonal fruit sorbet

### **Nr. 03 CHF 76.00**

Consommé with vegetables brunoise  
with herbal puff pastry

\*\*\*

Sliced veal "Zurich style" with  
Mushroom cream sauce

Roesti potatoes

\*\*\*

Seasonal fruit jalousy  
with vanilla ice cream

### **Nr. 05 CHF 85.00**

Salad of mixed mushrooms

\*\*\*

Cornmeal soup with garlic croûtons

\*\*\*

Smoked loin of pork  
with grappa cream sauce

Potato gnocchi

Bavarian cabbage

\*\*\*

Rum mousse with prunes

### **Nr. 02 CHF 74.00**

Leek strudel with saucissons

\*\*\*

Clear ox-tail soup

\*\*\*

Sautéd fillets of pollan with mustard sauce

Parsley potatoes

Seasonal vegetables

\*\*\*

Yoghurt cream cake with pears

### **Nr. 04 CHF 83.00**

Smoked fish specialties  
toast and butter

\*\*\*

Green peas soup with mint

\*\*\*

In the oven roasted poulard

Berrichon potatoes

Selection of fresh garden vegetables

\*\*\*

Crème brûlée

### **Nr. 06 CHF 87.00**

Ham mousse with lentil- and celery salad

\*\*\*

Coconut soup with sea bream stripes

\*\*\*

Roast venison meat-loaf

Curd dumplings

Red cabbage with apples

\*\*\*

Charlotte "russian style"

**Nr. 07 CHF 87.00**

Mixed seasonal salad  
\*\*\*

Clear celery-soup  
\*\*\*

Roasted duck with honey sauce

Dauphin potatoes

Steamed sugar peas  
\*\*\*

Chocolate mousse on coffee sauce  
and almond cookie

**Nr. 09 CHF 95.00**

Rabbit terrine  
with hazelnut crust  
\*\*\*

Gratenated onion soup  
\*\*\*

Pot-roast loin of veal  
with mushrooms  
and corn gnocchi  
\*\*\*

Chocolate cake Sacher with vanilla ice cream

**Nr. 11 CHF 97.00**

Consommé with fresh ginger  
\*\*\*

Roasted pike-perch fillet on beetroot juliennes  
and vodka sauce  
\*\*\*

Roastbeef "English style"  
Bearnaise Sauce  
Fried potatoes with almonds  
Seasonal vegetables  
\*\*\*

Capuccino mousse

**Nr. 08 CHF 92.00**

"Wollishofer" dumpling soup  
\*\*\*

Sautéd fillets of perch  
with sage leaves  
\*\*\*

Veal lion "guild master style"

Rye spätzle

Selection of vegetables  
\*\*\*

Baked apple with vanilla sauce

**Nr. 10 CHF 97.00**

Terrine of pike perch  
Salmon and prawns  
\*\*\*

Lemon soup  
\*\*\*

Fillet of lamb saddle  
with potatoe crust  
on a selection of vegetables  
\*\*\*

Curd cheese strudel

**Nr. 12 CHF 98.00**

Blinis with smoked salmon  
with sour cream  
\*\*\*

Consommé with vegetable pearls  
\*\*\*

Veal steak with morel sauce  
Noodles  
Tomatoe with provence herbs  
Steamed sugar peas  
\*\*\*

Chestnut tiramisu

**Nr. 13 CHF 102.00**

Saffron soup  
\*\*\*

Salmon peppered with pike fillet  
on vegetables with morels

Lobster sauce  
\*\*\*

Double sirloin steak

Sauce Choron

Potatoes croquettes

Vegetables  
\*\*\*

Gingerbread with ice cream of  
liqueur with egg yolks

**Nr. 14 CHF 109.00**

French onion soup  
with Thyme-cheese-croûtons  
\*\*\*

Sea bass on celery puree  
Whitewine- and red buttersauce  
\*\*\*

Beef fillet Wellington

Selection of vegetables  
\*\*\*

Gingerbread parfait  
with aniseed vanilla sauce

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