

Zürisee in der Blauen Ente

November 2020

blaue ente

Fish and meat come exclusively from Switzerland.

On request, our employees will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances. Prices include value added tax.

Starters

Pumpkin cream soup from «Jona» with his pumpkin seed oil	14
Traditional «Zürcher Choschtsuppe» with bacon	16
Greens from the neighbourhood with homemade dressing	13
Ceviche with fish from the lake Zurich, oat root cream and wild herb salad	24
Duck terrine with forticus sauce and homemade lukewarm brioche	33
Wagyu beef tartar with Zurich egg, celery cream and lukewarm house bread	28/35

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Main courses

Herb forest herb rye risotto with savoy
cabbage in spelt dough 28

Homemade pasta with Jerusalem artichoke,
pickled salt
lemon and Zurich truffle 27/34

Vegetable strudel on carrot puree and roasted
cabbage roses 30

Lake Zurich bouillabaisse with sauce rouille 38

Fish tart with red pepper-sauerkraut and kale 32

Wiener Schnitzel with two kinds of potatoes 45

half duck (leg and breast) with napkin
dumplings, marinated red cabbage and
chestnuts 69

meatballs with mashed potatoes, creamy
mushroom sauce and root vegetables 41

Cabbage roll stuffed with buckwheat on
homemade
tomato sauce 24

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