

**blaue  
ente**

*by Alex*



# RESTAURANT BLAUE ENTE

At the Mühle Tiefenbrunnen, culinary craftsmanship is a long-standing tradition: nearly 140 years ago, beer was brewed within these very walls. Later, the Wehrli Mill spent 70 years grinding grain into flour here.

At the restaurant Blaue Ente, this culinary heritage lives on: we are a warm and welcoming neighborhood spot with a touch of fine dining. The spirit of our kitchen is rooted in classic cuisine. From this foundation, we cook dishes that range from down-to-earth to innovative, and from globally inspired to locally grounded — sometimes all at once. Our wine cellar has a deep love for Swiss wines, while also letting other wine nations shine with carefully chosen bottles.

All prices are in CHF and include 8.1% VAT.

If you have any allergies or intolerances, please inform our staff.

# ON YOUR PLATE

## Cold Starters

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<b>Mixed leaf salad with house dressing</b>	14
Toasted seeds, sprouts and edible flowers	
<b>Original Caesar salad</b>	15
Romaine lettuce, croutons, and Parmesan	
<b>Italian fresh goat's cheese in a Maggia pepper and nut crust</b>	22
Blackcurrant coulis and a bouquet of salads	
<b>House-cured Swiss salmon</b>	29
Wasabi Kewpie mayonnaise and cucumber—ginger salad (Salmon by Swiss Lachs in Lostallo)	
<b>Beef tartare (mild or spicy)</b>	27 / 37
Capers, diced onion, radishes and toasted bread (Swiss beef by Metzgerei Angst, Zürich)	
<b>Homemade veal head terrine, thinly sliced</b>	24
With herb vinaigrette, pickled radishes, and a mixed salad bouquet	

## Warm Starters

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<b>White asparagus cream soup</b>	14
Wild garlic croutons (asparagus from Switzerland or Germany, depending on availability)	
<b>Fregola sarda with king oyster mushrooms</b>	26 / 36
Confit cherry tomatoes, rocket and Parmesan	
<b>Beetroot risotto with feta</b>	24 / 34
Walnuts and flower sprout chips	

## Main Courses

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<b>Mushroom stroganoff</b>	34
Bell peppers, pickled gherkin and spinach spaetzli	
<b>Veal meatloaf from butcher Urs Widmer in Lichtensteig</b>	36
Sherry cream sauce, mashed potatoes, jus pearls, glazed carrots (Swiss veal)	
<b>Chef's recommendation of the day</b>	Price according to offer
Our service staff will be happy to advise you.	
<b>Pan-fried Lake Zurich whitefish fillet from Sämi Weidmann</b>	46
Asparagus butter, leaf spinach, confit tomatoes, and Venere rice (fish from Sämi Weidmann in Stäfa)	
<b>Zurich-style sliced veal (prime veal fillet)</b>	56
Crispy butter rösti (Swiss veal from Metzgerei Angst in Zurich)	
<b>Beef fillet tournedos "Ojo de Agua" with trufflejus</b>	65
Zürichfries and baby broccoli (Beef by Dieter Meier, Argentina)	

## Dessert

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<b>Caramel-Pudding</b>	14
Whipped cream	
<b>Orange cream</b>	15
Dates and almonds	
<b>Warm chocolate cake</b>	16
Double cream and pomegranate seeds	
<b>Homemade ice creams and sorbets</b> per scoop	5
Our service staff is happy to advise you	+whipped cream 2
<b>Small selection of cheeses</b>	16
According to availability	

# IN YOUR GLASS

## Sparkling

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1DL / FL.

### Prosecco Brut DOCG

Nani Rizzi, Valdobbiadene

9.<sup>50</sup> / 57

### Blanc de Blanc Brut AOC Zürich

Landolt, Zürich (Chardonnay, Méthode Traditionnelle)

12.<sup>50</sup> / 74

## Rosé

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1DL / FL.

### L' Esprit du Lac AOC Amyndeon 2023

Kir Yianni, Amyndeon GR (Xinomavro)

9.<sup>50</sup> / 57

## Whitewine

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1DL / FL.

### **Gewürztraminer AOC Zürich 2021/22**

Weingut Pircher, Eglisau

10.<sup>50</sup> / 63

### **Riesling Kreuznacher Kahlenberg 2020**

Weingut Dönnhoff, Nahe (D)

11.<sup>50</sup> / 69

### **Grüner Veltliner Ried Wechselberg DAC 2023**

Birgit Eichinger, Kamptal (A)

9.<sup>50</sup> / 57

## Redwine

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1DL / FL.

### **Konvent «Leutschen» AOC Zürichsee 2020**

Kellerei Kloster Einsiedeln, Leutschen (Pinot Noir)

Barrique

11 / 65

### **Brancaia Tre IGT Toscana Bio 2023**

Familie Widmer, Radda in Chianti (Sangiovese, Merlot & Cabernet Sauvignon)

Bio

9.<sup>50</sup> / 57

### **Nebbiolo Sottimano DOC Langhe 2022**

Azienda Agricola Sottimano, Neive

Barrique

10.<sup>50</sup> / 63

### **Touriga Nacional DOC Dão 2021**

Quinta dos Carvalhas, Casevel

10.<sup>50</sup> / 63

## Alcohol-free

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<b>Prickelnd Cuveé Blanc Nr. 1, vegan</b> Kolonne Null, Berlin (Silvaner, Weissburgunder)	1dl / 3.75 dl	11 / 37
<b>Blå, Bio-Sparkling Tea</b> Jasmine / White Tea / Darjeeling Copenhagen Sparkling Tea Company, Dänemark	1dl / FL.	11 / 65
<b>Lyserød, Bio-Sparkling Tea</b> Silver Needle / Oolong / Hibiscus Copenhagen Sparkling Tea Company, Dänemark	1dl / FL.	11 / 65
<b>Frucht-Secco</b> Apfel-Rote Johannisbeere-Himbeere / Apfel-Quitte Obstkellerei van Nahmen, Nordrhein-Westfalen	2 dl	14
<b>Hirschbirne Well, Edition Sommelier 2020</b> Obsthof Retter, Steiermark	1dl	9. <sup>80</sup>
<b>Quitte Wild, Edition Sommelier 2023</b> Obsthof Retter, Steiermark	1dl	11

## Water and Softdrinks

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<b>Züri-Wasser mit / ohne</b>	5 dl / 1 Liter	<b>5 / 9</b>
<b>Elmer Citro</b>	3 dl / 5 dl	<b>5 / 7</b>
<b>Rivella rot / blau</b>	3 dl	<b>6</b>
<b>Bio Alp Ice Tea</b>	30 cl / 50 cl	<b>5 / 7</b>
<b>Gartengold Apfelsaft / Schorle</b>	2.75 dl	<b>6.5</b>
<b>Coca-Cola / Cola-Zero</b>	3 dl	<b>6</b>
<b>Gents</b>	2 dl	<b>5</b>
Tonic Water / Ginger Ale / Ginger Beer / Bitter Lemon		

# Beer

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## **From the tap – Appenzeller Quöllfrisch**

Lager Hell 4.8%, CH

3 dl / 5 dl

5.<sup>50</sup> / 7.<sup>50</sup>

## **Bier Paul 01**

Hell 5.2%, CH

3.3 dl

7

## **Appenzeller**

Säntis Kristall 5.20%, CH

3.3 dl

7

Leermond Alkoholfrei, CH

3.3 dl

6

## **Messina**

Birra dorata con cristalli di sale, 5%, I

3.3 dl

8

## **Einsiedler**

Dinkel Bio 4.5%, CH

3.3 dl

7.<sup>50</sup>

## **Paulaner**

Hefe-Weissbier Naturtrüb 5.5%, D

5 dl

8.<sup>50</sup>

## **Pornstar**

IPA, Hoppypeople 6.1%, CH

3.3 dl

8