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

Starters

Chestnut and celeriac cream soup with pumpkin-walnut pesto 16

Mixed leaf salad with house dressing 15
Roasted seeds, sprouts, and blossoms

Lamb's lettuce salad with French dressing, croûtons and egg 16
Add Bacon +2

Baked Brie de Meaux 22 / 32
Port-wine figs and mixed leaf salad

Valtellina bresaola with lemon cream cheese 29 / 39
Rocket and roasted pine nuts (Bresaola from Italy)

House-cured Swiss salmon 29
Wasabi mayonnaise and cucumber-ginger salad (Salmon from Swiss Lachs, Lostallo)

Beef tartare (mild or spicy) 29 / 39
Capers, diced onions, radishes, and toasted bread (Swiss beef from Angst butchery, Zurich)

Main Courses

Hokkaido pumpkin risotto with rosemary 26 / 36
Balsamic vinegar and croûtons

Puff pastry vol-au-vent with seasonal mushroom ragout 36
Roasted pumpkin and fresh spinach (Vol-au-vent from Confiserie Freytag, Seefeld)

Veal meatloaf from butcher Urs Widmer, Lichtensteig 38
Sherry cream sauce, mashed potatoes, rich jus and glazed carrots

Pan-seared Alpine pike-perch fillet with Räuschling wine sauce 49
Castelluccio mountain lentils and black venere rice (Fish from Swiss Fish, Susten)

Sautéed sliced veal liver in sage jus 49
Buttery rösti (Swiss veal from Angst butchery, Zurich)

Beef fillet tournedos (180g) "Ojo de Agua" with bordelaise sauce 65
Organic Risina beans and Zurich-style fries (Beef from Dieter Meier, Argentina)

Dessert

Classic crema catalana 15

Colonel – lemon sorbet with vodka 16

Homemade vanilla custard slice with elderberry compote 16

Chocolate cremoso with bread crisp and olive caviar 18
(68% Bolivia Cru Sauvage chocolate by Felchlin)

Homemade ice creams and sorbets per scoop 5
Our service staff is happy to advise you whipped cream +2

Small selection of cheeses 16
Subject to availability

IN YOUR GLASS

Sparkling

1DL / FL.

Prosecco Superiore DOCG Brut 9.50 / 57
Nani Rizzi, Valdobbiadene

«De Facto» vin pétillant nature 2022 10.50 / 63
Domaine La Colombe - Laura & Raymond Paccot, Féchy (Chasselas)

Rosé

1DL / FL

Friuli Colli Orientali DOC Pinot Grigio 2024 10.50 / 63
Specogna, Corno di Rosazzo (UD)

White

1DL / FL.

Riesling-Sylvaner «Esprit – Barrique» Aargau AOC 2022 11.50 / 69
Weingut Wehrli, Küttigen

Wiener Gemischter Satz DAC 2025 10 / 60
Bio Weingut Zahel, Wien (Grüner Veltliner, Riesling, Chardonnay, Pinot Blanc, Pinot Gris, Gewürztraminer)

Scheurebe Trocken 2022 10 / 60
Weinmanufaktur Steinbock, Neustadt-Haardt - Pfalz

Red

1DL / FL.

Merlot «Touché» Ticino DOC 2022 11.50 / 69
Gialdi Vini SA, Mendrisio

Spätburgunder «Jechtinger Eichert» 1G / VDP Erste Lage 2020 11 / 66
Weingut Bercher, Vogtsburg-Burkheim – Kaiserstuhl (Pinot Noir)

Lagrein «Perl» DOC Alto Adige 2023 11 / 66
Kellerei Bozen, Südtirol

Non-Alcoholic

Prickelnd Cuveé Blanc Nr. 1 Kolonne Null, Berlin (Silvaner, Weissburgunder)	1dl / 3.75 dl	11 / 37
Riesling 2023 Kolonne Null, Berlin	1dl / Fl.	9.80 / 59
Sparkling Tea «Blå» Copenhagen Tea Company, Dänemark	1dl / FL.	11 / 65
Sparkling Tea No. 9 «Herbal Garden» La Maison, Österreich	1dl / FL.	11 / 65
Frucht-Secco Apfel-Rote Johannisbeere-Himbeere / Apfel-Quitte Obstkelterei van Nahmen, Nordrhein-Westfalen	2 dl	14
Hirschbirne Well, Edition Sommelier 2022 Obsthof Retter, Steiermark	1dl	12
Quitte Wild, Edition Sommelier 2023 Obsthof Retter, Steiermark	1dl	14

Water & Co.

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