
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

Starter

Mixed leaf salad with house dressing 14
Roasted seeds, sprouts, and blossoms

Noix Gras Millefeuille with Spiced Cracker 24
Cranberries and Brussels Sprout Salad

Terrine of goose leg and foie gras from non-force-fed geese in Riesling jelly 26
Lingonberries and herb salad (Grisons geese from Culinarium Eastern Switzerland)

Smoked organic trout fillet from the Glauser family 25
Beetroot–shiitake tartare and horseradish (farm-raised trout from Glauser in Bachs)

Goat's Fresh Cheese Croquettes 24
Olive–Date Tapenade and Frisée–Pomegranate Salad (goat's fresh cheese from Moutathal)

Intermediate

Artichoke cream soup 15
Anchovy puff-pastry stick and marjoram oil

Homemade Ravioli with Ricotta Filling 21 / 32
Chard sauce, pine nuts, lemon zest

Pan-fried liver from Appenzeller duck 26
Tarte Tatin with Tropea onions and beetroot jus

Pumpkin risotto with Taggiasca olives and thyme 24 / 36
With organic smoked bacon from Uelihof in Ebikon (vegetarian option available on request)

Main Courses

Eggplant Parmigiana 34
Battered Zucchini Blossom, Tomato Sauce, and Fried Polenta

Pan-Seared Brüggli Char Fillet 52
Venere rice, saffron sauce, agretti (monk's beard), and dried tomatoes (fish from the Reichmuth family in Sattel)

Catch of the day – our fish recommendation price according to avaliabilty
Our service staff will be happy to provide details.

Cordon Bleu of Toggenburg veal with Grisons mountain cheese 48
Alumette fries and root spinach (Swiss meat from Urs Widmer, Lichtensteig)

Braised Organic Pork Cheeks 42
Ticino polenta, Brussels sprouts, and carrots (pork from Uelihof in Ebikon)

Veal meatloaf from butcher Urs Widmer in Lichtensteig 36
Sherry cream sauce, mashed potatoes with jus, glazed carrots (Swiss meat)

Flat Iron Steak with Périgord Truffle Sauce 65
Spinach gnocchi, black salsify, black trumpet mushrooms (Beef from Holzen Fleisch in Ennetbürgen)

Dessert

Minidessert		9
Vanilla pot Quince sauce and orange-cardamom tuile		16
Pavlova with fresh figs Vanilla cream, Sichuan pepper, and lemon		15
Warm chocolate cake made with "Bolivia Chocolate" Figs and double cream from Gruyère (15 minutes preparation time)		16
Homemade ice cream and sorbets	per scoop	5
Our service staff knows the current selection.	+ Whipped cream	2
Swiss raw milk cheese Spiced bread and fig mustard	according to size starting from	18
Sweet Wine Cuvée Auslese 2022 Weinlaubenhof Kracher, Illmitz (Chardionnay, Welschreisling)		14.50

IN YOUR GLASS

Sparkling

1DL / FL.

Prosecco Brut DOCG 9.50 / 57
Nani Rizzi, Valdobbiadene

Champagne «L'Assemblage» Brut AOC Coteaux Sézannais 14.50 / 87
Pertois-Moriset, Le Mesnil-sur-Oger (50% Pinot Noir & 50% Chardonnay, 2 g/l Dosage)

White

1DL / FL.

Vin Surprise 8.50 / 55
Überraschungen aus unserem Weinkeller

Solaris Vitis Robusta AOC Zürichsee 2022 9.50 / 57
Gebrüder Kümin, Freienbach SZ (Merzlinger x Gm 6493 (=Severny Muscat Ottonel))

Petite Arvine Valle d'Aosta DOC 2024 11 / 65
Michel Vallet, Sarre (I)

Grüner Veltliner Ried Hohenberg 1 ÖTW 2020 14 / 85
Josef Ehmoser, Grossweikersdorf

Red

1DL / FL.

Vin Surprise 10.50 / 63
Überraschungen aus unserem Weinkeller

Pinot Noir Adank AOC Graubünden 2022 11.50 / 69
Weingut Hansruedi Adank, Fläsch

Frank Phélan Saint-Estéphe AOC 2016 11 / 65
Xavier Gardinier & Fils, Saint- Estèphe (C.S., Merlot)

Illumina Tinto Reserva 2022 9.50 / 57
Antonio Mançanita, Alentejo (Arragonez, T. Nacional, Alicante Bouschet, Trincadeira)

Alcohol-free

Prickelnd Cuveé Blanc Nr. 1, vegan Kolonne Null, Berlin (Silvaner, Weissburgunder)	1dl / 3.75 dl	11 / 37
Blå, Bio-Sparkling Tea Jasmine / White Tea / Darjeeling Copenhagen Sparkling Tea Company, Dänemark	1dl / FL.	11 / 65
Lyserød, Bio-Sparkling Tea Silver Needle / Oolong / Hibiscus Copenhagen Sparkling Tea Company, Dänemark	1dl / FL.	11 / 65
Frucht-Secco Apfel-Rote Johannisbeere-Himbeere / Apfel-Quitte Obstkelterei van Nahmen, Nordrhein-Westfalen	2 dl	14
Hirschbirne Well, Edition Sommelier 2020 Obsthof Retter, Steiermark	1dl	9.80
Quitte Wild, Edition Sommelier 2023 Obsthof Retter, Steiermark	1dl	11

Water and Softdrinks

Züri-Wasser mit / ohne	5 dl / 1 Liter	5 / 9
Elmer Citro	3 dl / 5 dl	5 / 7
Gazosa Arrancia Amara	3.5 dl	6
Rivella rot / blau	3 dl	5
Bio Alp Ice Tea	30 cl / 50 cl	5 / 7
Gartengold Apfelsaft / Schorle	2.75 dl	6
Coca-Cola / Cola-Zero	3 dl	5
Gents	2 dl	5

Tonic Water / Ginger Ale / Ginger Beer / Bitter Lemon

Beer

From the tap – Appenzeller Quöllfrisch Lager Hell 4.8%, CH	3 dl / 5 dl	5.50 / 7.50
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	7.50
Paulaner Hefe-Weissbier Naturtrüb 5.5%, D	5 dl	8.50
Pornstar IPA, Hoppypeople 6.1%, CH	3.3 dl	8