

WIRTSSTUBE



MÜNSTER  
HÖFLI

EST. 2020  
ZURICH OLD TOWN

# FOOD

## STARTERS

Market salad	13.50
Winter salad with pears, walnuts and honey dressing	15.50
Free-range lamb's lettuce with bacon and egg	16.50
Swiss burrata with braised chicory	19.-
Hand-cut beef tartare with Belperknolle and quail egg	26.- / 38.-
Mini-cheese fondue from Gstaad Palace with «Bürli-bread»	18.-
Marrowbone with fleur de sel and port wine pepper	19.50
Stained Swiss Lostallo salmon with beetroot and orange foam	19.50
Soup of the day	13.-
Münsterhof-platter with Swiss cold cuts, cheese and «Bürli- bread»	39.50

*Fish and meat are exclusively from Switzerland. Poultry from Switzerland and France. For detailed information and in case of allergies or intolerances our staff is happy to help.  
Prices in Swiss francs, incl. 8.1% VAT*

## MAIN COURSES

Beef tenderloin with truffle jus, roasted potatoes and seasonal vegetables	68.-
Roasted duck breast with pumpkin polenta and balsamic sauce	48.-
Poached char with seasonal vegetables and boiled potatoes	49.-
Vegan mushroom polenta wrapped in savoy cabbage on celeriac puree	32.-
The special «Hiltl»-vegetarian Burger Péclard-Edition with tasty pita-bread, special Sauce and French fries	30.-

## CLASSICS

Sliced veal Zürich style with rösti, with or without kidney	45.-
Wienerschnitzel with French fries, cranberries and lemon	51.50
Veal liver with onions, marsala jus and rösti	39.-
Poussin with rosemary and garlic from the poultry farm of the Schönholzer family in Wädenswil	36.50
Rösti gratinated with Swiss cheese and fried egg	19.-
«Ghacket's mit Hörnli» with cheese and homemade applesauce	25.-
Meatloaf with mashed potatoes and vegetables	36.-
Beer battered fish from Lake Zurich (catch of the day) from our fisherman Adrian Gerny, homemade tartare sauce	29.50

## SIDES

Truffle fries	9.50 / 13.50
Vegetables from the local farmers market / Rösti	9.50
French fries	8.- / 10.-
Market salad / mashed potatoes	7.50
Roasted potatoes	7.50

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# DESSERTS

Homemade cream slice for two	12.50 / 25.-
Hazelnut cake with salted-caramel and fior di latte ice cream	15.-
Vanilla mousse with pecan and blood orange	15.-
Sabayon with vanilla ice cream and red fruit jelly	15.-
Chocolate cake served in an espresso cup with sour cream ice cream and whipped cream (15 minutes waiting time)	15.-
Cheese selection (3 or 5 types) with fig mustard and fruit bread	15.50 / 22.50
Ice-cream selection from Schlattgut-farm in Herrliberg	6.90

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