

WIRTSSTUBE



MÜNSTER
HÖFLI

EST. 2020
ZURICH OLD TOWN

FOOD

STARTERS

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|---|---------------------------------------|
| Market salad | 13.50 |
| Market salad beautifully garnished with: | |
| <ul style="list-style-type: none">• Fish fingers from Lake Zurich• Chicken Wings• Falafel | 23.50/29.90 23.-/29.- 21.-/28.- |
| Tomato and Swiss mozzarella with rocket, red onions and balsamic vinegar | 18.50 |
| Handcut beef tartar with rocket mayonnaise and herbs | 26.-/38.- |
| Vitello mediterrano thinly sliced veal with vegetable vinaigrette and lemon | 22.-/34.- |
| Shrimp cocktail with avocado and lemon | 20.50 |
| Whole Artichoke with vegetable vinaigrette | 19.50 |
| Mini-cheese fondue from Gstaad Palace served with Bürli-bread | 18.- |
| Münsterhof-platter with Swiss cold cuts, cheese and Bürli- bread | 39.50 |
| Tarte flambée classic with sour cream, onions, bacon and herbs | 26.- |
| Tarte flambée vegetarian with cherry tomatoes, rocket salad, grana padano, balsamic vinegar | 24.- |
| Soup of the day | 12.- |

*Fish, meat, poultry, bread and baked goods are all from Switzerland.
Cocktailshrimp from Denmark. For detailed information on fishing and in case of allergies or
intolerances our staff is happy to help you.
All prices in Swiss francs incl. 8.1% VAT.*

MAIN COURSES

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| Club Sandwich «Münsterhöfli» Crispy Chicken or veggie patty with Coleslaw | 26.50 |
| Whole roasted trout grown by the Glauser family in Bachs (ZH) with lemon and nut butter | 33.50 |
| Lemon ricotta ravioli Bringing you the taste of the Amalfi Coast to Switzerland | 21.-/32.- |
| Vegetable quiche served with market salad | 22.50 |

CLASSICS

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| Sliced veal Zürich style with rösti with or without kidney | 48.- |
| Wienerschnitzel with potato salad, cranberries and lemon | 52.50 |
| Veal liver with onions, marsala jus and Rösti | 39.50 |
| Poussin with rosemary and garlic from the poultry farm of the Schönholzer family in Wädenswil (Waiting time 15 minutes) | 38.50 |
| Chicken wings à discretion in a basket with homemade barbecue sauce | 29.50 |
| «Ghacket's mit Hörnli» with cheese and homemade applesauce | 27.- |
| Giant Swiss pastetli with: | |
| • Sliced veal Zürich style | 48.- |
| • Swiss style meatballs and mushrooms | 29.- |
| Rösti gratinated with Swiss cheese and fried egg | 21.- |
| Beer battered fish from Lake Zurich from our fisherman Adrian Gerny with homemade tartare sauce | 29.90 |

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S I D E S

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|--|-------|
| Market salad / Potato salad / Coleslaw | 7.50 |
| French Fries | 8.- |
| Vegetables from the local farmers market / Rösti | 9.50 |
| Cervo Fries with truffel flavour | 14.50 |

D E S S E R T S

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| Homemade cream slice for two | 26.- |
| Strawberry tarte with elderflower-lemon-sorbet | 16.- |
| Iced coffee «Münsterhöfli-Edition» | 10.- |
| Iced coffee | 13.- |
| Chocolate semifreddo with sour cream ice cream | 13.- |
| Gin n Tonic Sorbet "Münsterhöfli" | 12.- |
| Ice-cream selection from Schlattgut-farm in Herrliberg various flavors, please ask our waiters | 6.90 |
| Cheese selection with fig mustard and fruit bread | 17.- |

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