

Beer Tapas & Snacks available until 11 p.m.

Beer Tapas

Warm beer pretzel	CHF 2.10
Pretzel "Wölfli-style" with ham and cheese	6.50
Swiss type meat loaf (Fleischkäse)	6.50
<i>(taste's similar to Frankfurter's but is flat and much better!)</i>	
Home made meatball (Frikadelle)	6.50

Snacks

Bavarian veal sausage (Weisswürste) with sweet mustard & pretzel	12.00
Merguez sausages with Harissa	12.00
Sausage salad / beer-sausage salad	15.00
French fries (i.e. chips) served until 10 p.m.	8.00
Jubilee platter (Ueli-beer sausage, smoked bacon, aspic made of wheat-beer and ham, lard, mountain cheese & pretzel)	28.00

Soups and starters

* Asparagus cream soup	11.00
Snails with Café de Paris butter (½ dozen)	14.00

Salads

Green salad	7.50
Mixed salad	9.50
Pakistani lentil salad with tiger prawns	18.00
Master Brewer salad (with roasted bacon, ham & sausage)	22.00
Salad with pan-fried liver slices	23.00
* Green asparagus salad with smoked salmon and horse-radish	28.00

Regional specialities

Roasted pork knuckle with potato salad	32.00
Tripes in a spicy tomato sauce, with potatoes	26.00
Sautéed sliced beef liver "sour" with Rösti	28.00
Smoked Ueli-beer sausage with potato salad	19.00
Braised pork cheeks (very tender!) in a dark-beer sauce	28.00
* White & green asparagus with hollandaise sauce, potatoes	24.00
- with ham	32.00

We serve Swiss meat from Jenzer-NATURA-Quality (if no other mention is made)

All other dishes available until 10 p.m.



Traditional dishes (incl. one side dish)

Pork steak with herb butter	CHF 28.00
Sautéed sliced veal liver	33.00
Veal escalope in bread crumbs (Wienerschnitzel)	37.00
Veal Cordon bleu (escalope filled with cheese and ham or roasted bacon)	44.00
Sliced veal in a cream and mushroom sauce (Zurich style)	42.00
Tatara (beef) with toast and butter (no side dish)	80 gr 16.00
	160 gr 26.00
* Bison Ribeye (220 gr) with spring onions & mushrooms (from the USA/Canada)	47.00

Fish

Salmon on a saffron-sauce	32.00
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Side dishes

French fries, rösti (hash browns), rice, spaetzle, pommes allumettes or potato salad	
asparagus as a side dish	6.00

Specials

Shahajahani chicken-curry with Patan Pilau (rice)	26.00
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Vegetarian dishes

Gnocchi in parmesan and sambal-cream sauce	24.00
Vegetable-curry with Patan Pilau (rice)	24.00
* Asparagus Risotto	26.00

Cheese

Mountain cheese	8.00
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Desserts

Warm apple-strudel with vanilla ice cream	9.00
Uelibeer-Schnapps ice-cream (2 scopes)	9.00
Chocolate vulcano with vanilla ice cream	11.00
* Cream puff with strawberry ice cream on rhubarbe compote	11.00

*) = new dishes