

Schlössli Wörth

Starter / Intermediate courses

Colourful leaf salad with balsamic vinaigrette and seeds vegetarian	14
Wörth's Caesar salad with baked organic egg and bacon	24
Colorful tomato salad with burrata, basil and arugula	26
Tatar of Swiss pasture beef with capers, herb salad and toast	26/34
Soups	
Carrot and ginger soup with hazelnuts vegetarian	14
Main courses	
Sliced veal Zürich style with colourful vegetables and "Roesti"	45
Sirloin steak «Cafè de paris» with French fries and young vegetables	49
Minced veal patties with buttery mashed potatoes, gravy and spring vegetables	34



and asparagus-peas vegetables	36
Deep fried perch with lettuce, parsley potatoes and sauce Tartar	38
Tomato risotto with basil Parmesan cheese and arugula vegetarian	28
Desserts	
Schlössli`s roasted lime tart with raspberry coulis and vanilla ice cream	16
Panna Cotta with red berries	14
Affogato	9
Lukewarm chocolate cake with strawberry salad and crème fraiche	16

