

À LA CARTE

STARTERS

Schaffhauser Riesling wine foam soup with fresh grapes	12	Avocado tatar toast, butter with shiso, soya, sesame and tomatoes	18 / 26	Seasonal leaf salad salted granola	8 / 10
Beef tatar toast, butter, capers, gherkin, garnished with onions	26 / 34	Leaf salad with caramelised goat cheese and walnuts	14.50	Choice of salad dressing: French, vegan balsamic, seasonal dressing	

CLASSICS

Giant prawns grilled marinated with chili and ginger with market vegetables and roasted potatoes	44
Zurich-style veal fricassée in a mushroom cream sauce with crispy rösti potatoes	42
Pork cordon bleu stuffed with ham and gruyère cheese with glazed root vegetables and Güterhof-fries	38
Classic Burger «Bacon Cheese» brioche bun, beef patty, cheddar, crispy bacon, gherkin, Güterhof-sauce, home-made ketchup and Güterhof-fries	31
Edamame Burger carbon bun, iceberg lettuce, tomatoes, gherkin, guacamole, veganaise and vegan Güterhof-fries	28
Pink Couscous Bowl with beetroot, avocado, spring cabbage, yoghurt and caramelized pecan nuts	25
Wild mushroom stroganoff with saffron noodles, hot peppers, sour cream, pickle and baked rocket	32

APERITIFTIF

Güterhof-Prosecco DOC Paladin, Veneto – by Baur au Lac Vins	9 / 56 1 dl 75 cl
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OFF THE LAVA STONE GRILL

Beef fillet 200 g Café de Paris butter with seasonal vegetables and wild garlic risotto	58
Lamb racks on wild garlic panada and thyme jus with oven-baked vegetables and fried potatoes	52
Chicken breast 140 – 150 g Café de Paris butter with seasonal vegetables and fried potatoes	36

GÜTERHOF - SPECIAL

Perch goujons in a small Schaffhausen punt fried potatoes and tartar sauce	32
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SUNDAY BRUNCH

The all-you-can-eat brunch
for the perfect start into your Sunday.
Reserve your table in advance.

WINE RECOMMENDATION

Stamm Nr. 6 Sauvignon Blanc WeinStamm, Thayngen	8 / 51 1 dl 75 cl
Merlot aagne weingut, Hallau	8.50 / 55 1 dl 75 cl

DESSERTS

Plum tiramisu	12	Two-coloured Toblerone Mousse double cream, fresh fruits and Hüppe (wafer roll)	13	Coffee Time 1 scoop of ice-cream with a coffee	8.20
Rhubarb crumble with vanilla ice cream and whipped cream	14	Lukewarm chocolate cake liquid centre, vanilla ice-cream	14	Ice-creams and sorbets ask for our ice-cream menu	

Declaration: Beef, veal, pork, chicken: Switzerland. Lamb: New Zealand & Ireland. Prawns: Vietnam, breeding. Perch: Germany, breeding. Eggs: Swiss free-range
All our bakery products are produced in Switzerland; exceptions are: multigrain and toast bread: Germany. Croutons: France, Austria. Soufflé chocolat: France.
🌱 vegetarian. Our staff will be pleased to inform you upon request about ingredients in our dishes that can trigger allergies or intolerances.

SEASONAL

STARTERS

Asparagus mousseline cream soup 🍄	12	Asparagus panna cotta 🍄	16
with sautéed asparagus, croutons with strips of air-dried Grions meat	15	with asparagus pieces, cherry tomatoes and lettuce, dressing of your choice	
Leaf salad 🍄	15		
with lukewarm asparagus pieces, croutons and cherry tomatoes			

MAIN COURSES

Asparagus risotto 🍄	32
burrata, confit cherry tomatoes and asparagus chips	
Tagliatelle with asparagus 🍄	32
pine nuts, parmesan shavings and asparagus chips	
Pike-perch fillet	42
on Prosecco foam with asparagus risotto and oven vegetables	
White asparagus (portion 250 g) 🍄	30
hollandaise sauce and potatoes with	
- raw and cooked ham	43
- chicken breast and Café de Paris butter	46
- veal escalope (120 g) and Café de Paris butter	52
- beef fillet (160 g) and Café de Paris butter	60

ASPARAGUS FROM FLAACH

We get our asparagus freshly cut every day from the Gisler family asparagus farm in Flaach. For 60 years, the third generation of the family has been dedicated to the noble vegetable in the Zürcher Weinland.

-WINE RECOMMENDATION-

Cuvée HWG	8.50 / 24 / 40 / 59
Pinot Noir, Regent	1 dl 3 dl 50 cl 75 cl
Gysel 175 Weingut Wilchingen	
Blanc de Noir	8 / 22 / 38 / 56
Rötiberg Kellerei	1 dl 3 dl 50 cl 75 cl
Wilchingen	

DESSERTS

Tiramisu classic	14	Marinated strawberries	14
with strawberry salad with mint		with strawberry salad with mint and vanilla ice cream	

Declaration: Beef, veal, pork, chicken: Switzerland. Pike perch: Germany, inland fishing. Eggs: Swiss free-range.

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