



Zunftthaus
zur Schmiden

SPRING / SUMMER 26



Starters

Ratatouille cold soup

Mozzarella foam

Sfr 14

Asparagus soup

Lemon espuma

Sfr 14

Turnip cabbage soup

Hazelnuts • orange cream

Sfr 14

Herb salad

Green asparagus • garden radish • honey mustard dressing

Sfr 18

Fennel-lemon-salad

Parma ham • strawberries • hazelnuts

Sfr 20

Burrata

Grilled vegetables • olive oil • Aceto Balsamico

Sfr 19

Veal Tatar

Chives • sour cream • Belper Knolle cheese

Sfr 22

Main dishes

Braised calf's head cheeks

Bramata-Polenta • spring vegetables

Sfr 58

Viennese veal cream goulash

Butter spaetzli • peas • sour cream

Sfr 48

Veal steak

Taglierini • asparagus • morel-cognac-cream sauce

Sfr 62

Beef fillet

Blue St. Galler potatoes • spring vegetables

Hollandaise-Espuma

Sfr 64

Roast beef entrecôte fried in one piece

Mediterranean potato-vegetables-pan

lemon-thyme-gravy

Sfr 58

Pork fillet baked in crust

Caponata Siziliana • Aceto-Balsamico-gravy

Sfr 46

Sea bass

Venere rice • cucumber vegetable • passion fruit foam

Sfr 44

Carrot hummus

Roasted cauliflower • sweet potatoes • sesame

Sfr 38

Potato-Gnocchi

Wild garlic pesto • asparagus • peas

spring onions • confided tomatoes

Sfr 39

Desserts

Strawberry Tiramisu

Cacao nibs

Sfr 14

Fresh berries

Sour cream ice cream • lemon balm

Sfr 15

Lemon Panna Cotta

Strawberries • pistacchio

Sfr 15

Raspberry cheese cake

Whipped cream

Sfr 15

White coffee mousse

Amaretti

Sfr 14

Chocolate-Mousse

Almond brittle • berries

Sfr 16

Almond-passion fruit Tiramisu

peppermint

Sfr 16

Rhubarb-vanilla compote

Lemon-lime-sherbet

Sfr 15