



Zunftthaus
zur Schmiden

AUTUMN/WINTER 26/27



Starters

Lamb's lettuce salad

Bacon • Egg • Bread cubes • House dressing

Sfr 18

Lettuce salad

Vegetable strips • Sprouts • Nut mix • Lemon vinaigrette

Sfr 16

Hummus

Fennel • Caramelized walnuts • Figs • Bread chips

Sfr 18

Beet root-carpaccio

Sour cream mousse • Wild herbs

Sfr 19

Venison ham

Lentil and vegetable salad • Cranberries

Sfr 22

Black Angus beef tartar

Confit egg yolk • Brioche

Sfr 24

Swiss smoked salmon

Avocado • Baked capers

Sfr 24

Soups

Chestnut soup

Truffle cream • Hazelnuts

Sfr 14

Pumpkin soup

Pumpkin seed pesto • Sour cream

Sfr 14

White wine soup

Saffron • Shrimp

Sfr 16

Main courses

Braised veal cheeks

Bramata polenta • Beans

Sfr 58

Venison entrecôte

Napkin dumplings • Red cabbage • Juniper sauce

Sfr 52

Tenderloin

Baked potatoes • Root vegetables • Shallot jus

Sfr 64

Veal steak

Tagliarini • Oven vegetables • Creamy mushroom sauce

Sfr 62

Ribeye roast

Potato gratin • Colorful carrots • Tarragon jus

Sfr 58

Sea bass

Passion fruit • Venere rice • Cucumber vegetables

Sfr 48

Pike-perch fillet

Prosecco cream Sauerkraut • Boiled potatoes

Sfr 46

Beet root-Gnocchis

Sage • Orange cream • Walnuts

Sfr 34

Porcini risotto

Parmesan Mousse • Apple compote

Sfr 39

Savoy cabbage roulade

Rice • Winter vegetables • Vegan cream

Sfr 32

Desserts

Caramel flan

Whipped cream • Almond brittle

Sfr 14

Semolina pudding

Cherry compote

Sfr 14

White and brown chocolate mousse

Pomegranate • Cocoa Nibs

Sfr 16

Baileys Tiramisu

Sfr 15

Chestnut foam

Chocolate waffle • Amarena cherries

Sfr 16

Passion fruit mousse

Peppermint • Pineapple skewer • Peppermint sugar

Sfr 16

Declaration of origin

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Poultry	Switzerland
Venison	Austria/Switzerland
Swiss smoked salmon	Switzerland
Zander	Sweden / wild caught
MSC Sea Bass	Greece / Aquaculture
MSC golden prawn	Vietnam / wild caught