

Schlössli Wörth

Starters

with chives vegetarian

Mixed leaf salad with balsamic vinaigrette and salted granola vegetarian	12
Vitello tonnato	
with capers and lemon	26/34
Colorful tomato salad with burrata	
rocket and basil vegetarian	21
Swiss pasture-fed beef tartare	
with onions, capers and toast	26/34
Soup	
White wine soup «Schaffhausen style»	

14



Castle Classic

Sliced veal «Zurich style» with Swiss hash browns	45
Pork cordon bleu, filled with ham and Gruyère, French fries and seasonal vegetables	38
Chicken breast suprême with «Cafè de Paris» tagliatelle and colorful vegetables	39
Sirloin steak «Café de Paris » with French fries and vegetables	52
Char fillet with white wine sauce and lemon and peas risotto	39
Deep fried perch with sauce Tartar and parsley potatoes	34
Lemon and peas risotto with Parmesan and chives vegetarian	26
Mediterranean ravioli, filled with tomatoes and mozzarella, basil butter, melted tomatoes and Parmesan vegetarian	32

Note on Sharing Dishes

Please note: if dishes are shared and not every guest orders a main course, a plate fee of CHF 5.- per additional plate will be charged.



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All prizes are in CHF incl. VAT. Origin of meat: Switzerland (veal, beef, chicken, pork),

Perch: wild catch, Germany / Char: Aquaculture, Island

Declaration of baked goods: Switzerland, with exception of stone oven baguette: France

Our staff is happy to inform you about any allergens in our dishes

Desserts

Lukewarm chocolate cake	
With strawberrys and vanilla ice cream	16
Pavlova with berry ragout	16
Affoaato	9

