



Zunft
zur Schmiden

AUTUMN & WINTER 25/26



Starter

Potato-leek soup **V**

Sour cream • fried onions • chive

Sfr 12

Chestnut soup **V**

Hazelnut • herbs

Sfr 13

Beetroot-horseradish soup **V**

Diced beetroot • cress

Sfr 12

Fennel-orange-coconut soup **V**

Coriander • coconut-crunch

Sfr 12

Lentil-vegetable salad **V**

Pomegranate seeds • wild herbs • aromatic oil
House dressing

Sfr 18

Lamb's lettuce **V**

Croutons • seeds • sprouts • house dressing

Sfr 17

Black Angus beef-tatar (CH)

Brioche • Mango-chutney • cress

Sfr 22

Marinated diced beetroot

Feta cheese • spinach • house dressing

Sfr 17

Pike-perch fillet

Sweet potato-puree • cranberries • rocket espuma

Sfr 21

Main course

Beef stew (CH)

Pickled cabbage • Schupfnudeln (rolled potato dumplings) Sfr 48

Venison strips (AT)

Spätzli • brussels sprouts Sfr 56

Veal tenderloin (CH)

Mashed potatoes • bacon beans • beetroot gravy Sfr 59

Chicken breast suprême (FR)

Beetroot-risotto • Romanesco broccoli • gravy Sfr 45

Beef fillet (CH)

Potatoes • carrots • portwine-gravy Sfr 62

Vegetable Korma (Curry)

Coconut-rice • cashews • onion-Bhaji Sfr 39

Vegetable bowl

Vegi balls • colorful vegetables • sesame • bouillon Sfr 36

Artichoke-ravioli

Canned bell pepper • rocket • hazelnuts Sfr 38

Dessert

Poached lavender cream

Mixed berries • nut-crunch

Sfr 14

Chestnut-tarte

Röteli-ice cream • Amarena-cherries

Sfr 16

Carrot-almond -cake

Mango-compote • pistachios

Sfr 15

Cinnamon-mousse

Chocolate waffle • pomegranate seeds • kakao-nibs

Sfr 15