

Schlössli Wörth

### Starters

Mixed leaf salad with balsamic vinaigrette and salted granola vegetarian

12

Swiss pasture-fed beef tartare with onions, capers and toast

26/34

# Soup

White wine soup «Schaffhausen style» with chives vegetarian

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 Beurre blanc boiled potatoes and spinach	39
Deep fried perch with sauce Tartar and parsley potatoes	34
Creamy potato noodle pan with Appenzeller cheese, savoy cabbage, fried onions and chives vegetarian	29

### 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.



All prizes are in CHF incl. VAT. Origin of meat: Switzerland (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 mango-passionfruit compote and coconut ice cream	16
Baked apple tarte with vanilla ice cream	16
Affogato	9

