

À LA CARTE

STARTERS

Schaffhauser Riesling wine foam soup with fresh grapes	12	Avocado tatar toast, butter, capers and homemade pickles	18 / 26	Seasonal leaf salad salted granola	8 / 10
Beef tatar toast, butter, capers, and homemade pickles	26 / 34	Alpine salmon pickled citrus fruits and leaf salad	16	Choice of salad dressing: French dressing, vegan balsamic dressing, seasonal house dressing	

CLASSICS

Pike-perch fillet fried on the skin with Mediterranean vegetables on saffron risotto	44
Zurich-style veal fricassée in a mushroom cream sauce with crispy rösti potatoes	42
Pork cordon bleu stuffed with ham and gruyère cheese with glazed root vegetables and Güterhof-fries	38
Classic Burger «Bacon Cheese» brioche bun, beef patty, cheddar, crispy bacon, gherkin, Güterhof-sauce, home-made ketchup and Güterhof-fries	31
Saffron risotto with burrata with Mediterranean vegetables, rocket, confit cherry tomatoes and grated Demeter cheese from Schaffhausen	32
Tagliatelle al Ragù homemade pasta in a classic Italian meat sauce with fresh basil and grated Demeter cheese from Schaffhausen	32

APERITIFTIF

Güterhof-Prosecco DOC Paladin, Veneto – by Baur au Lac Vins	9 / 56 1 dl 75 cl
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GÜTERHOF-SPECIALS

Sausage cheese salad Demeter cheese from Schaffhausen and garnished with homemade pickles	22.50
Hummus bowl salted lemons, pickles, chickpeas, fresh garden herbs and pita bread	26
Roastbeef plate cold dish tartar sauce, onions, capers, rocket	32
Potato salad garnished with fried chicken breast 140 g	32
with fried king prawns	36
with grilled beef fillet 140 g	48
Side dishes: Güterhof-fries or leaf salad	5
Perch goujons in a small Schaffhausen punt fried potatoes and tartar sauce	32
Salad-Bowl and tartar sauce	30

SUNDAY BRUNCH

The all-you-can-eat brunch
for the perfect start into your Sunday.
Reserve your table in advance.

WINE RECOMMENDATION

Müller Thurgau Weingut Familie Meier, Berlingen/TG	8 / 51 1 dl 75 cl
Campesino Tinto Crianza François Lurton & Michel Rolland Toro, Zamora, Spain	8.50 / 55 1 dl 75 cl

DESSERTS

Hazelnut panna cotta with watermelon salad	14	Two-coloured Toblerone Mousse double cream, fresh fruits and Hüppe (wafer roll)	13	Ice-creams and sorbets ask for our ice-cream menu
Lukewarm chocolate cake liquid centre, vanilla ice-cream	14	Coffee Time 1 scoop of ice-cream with a coffee	8.20	

Declaration: Beef, veal, pork, chicken, alpine salmon: Switzerland. Pike-perch: Germany, wild catch. Prawns: Vietnam, breeding. Perch: Germany, breeding. Eggs: Swiss free-range. All our bakery products are produced in Switzerland; exceptions are: multigrain and toast bread: Germany. Croutons: France, Austria. Pita bread: Italy. Soufflé chocolat: France. 🌱 vegetarian. 🌿 vegan. Our staff will be pleased to inform you upon request about ingredients in our dishes that can trigger allergies or intolerances.