



FOR THE PALATE

APPETIZERS & FROM THE BRÄTTLI

Iceberg lettuce with house dressing radishes, seeds, and cherry tomatoes	12.00
“Riesbächler” white wine soup with cream topping and croutons	14.00
The finest “Balleron” salad made from oven-baked meatloaf chives vinaigrette, tomatoes and radishes	18.00
Zurich pasture-fed beef tartare 130g/250g with house bread and butter	26.00 / 39.00
Piece of “Urnäscher Sennenkäse” for self-cutting with house bread	15.00
“Buureschöblig” from Toggenburg Highland cattle for self-cutting with house bread	17.00

MAIN COURSES

Vegetarian minced meat and macaroni (veg&soy) mit Röstzwiebeln, Öpfelmues und Riibchäs	28.00
Zurich-style “Butterpastetli” Kalbfleisch mit Champignonsauce und Rahmhaube	39.00
Minced meat and macaroni with beef family recipe with crispy onions, applesauce, and grated cheese	29.00
Tender stewed pasture-fed beef braised in red wine with bread dumplings	37.00
Boiled beef (the best in town) with root vegetables, horseradish and sherry	44.00
Veal head à la Stef (served lukewarm) pickled vegetables, capers and tomato vinaigrette	32.00
Camembert (250g) rôti au four for two persons marinated with herbs and garlic and served with house bread	36.00

DESSERTS

Silvia’s Chocolate-Creme with cream and granola	12.00
Iced espresso with white chocolate foam Vanilla ice cream with espresso	10.00
«Alti Zwätschgä» Plum sorbet with Vieille Prune	14.00

Our meat comes from Switzerland unless otherwise declared.
If you have allergies or intolerances, please contact our service staff.

All prices in CHF, including 8.1% VAT

WEINSTUBE BY STEF IM HOTEL HIRSCHEN Hirschengasse 6 | 8001 Zürich