

Zur Laterne

Speisekarten

Small appetizers

Soup of the day

✓ 7,90

Talk to our service team

Baked goat's cheese
Wild herb salad | cranberries | walnuts
balsamic dressing

✓ 13,90

Smoked salmon with potato rösti
cream horseradish | caviar | salad

14,90

Fried prawns
virgin olive oil | garlic | melted tomatoes | chili

4 pieces - 14,90

6 pieces - 20,90

We are happy to serve fresh baguette
with our starters on request

Wild boar aspic
from our own production
Red onions | brown bread | remoulade | salad
10,90



✓ - Vegetarian

All prices are in euros and include the statutory value added tax

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Salad and more...

Salad "Zur Laterne"

*Seasonal wild herb & leafsalads
marinated raw vegetables | tomatoes | cucumbers
roasted seeds | fruit | bread potato chips
optionally with our  egetarian house dressing
or our  egan balsamic dressing*

15,50

Can be booked as an option. . .

- *with rump steak strips fried in rosemary oil* 24,90
 - *with fried garlic and chili prawns* 24,90
 - *with grilled salmon fillet* 24,90
 - *with celeriac escalope* 19,90
 - *with baked goat's cheese & cranberries* 19,90
 - *with *fried potatoes & fried egg* 19,90
- *Also available as a vegetarian option without bacon*

We serve fresh baguette with our salad variations.

*Colorful seasonal side salad
with either our vegetarian house dressing
or our organic balsamic dressing*

5,90

Catch of the day

*Salmon fillet fried on the skin
with a fine mustard and dill sauce,
mashed potatoes and young spinach leaves*

26,90

We recommend our . . .

*Ca dei Frati I Frati - Lugana from Lombardy
The dry Lugana has a clear aroma of pear, apricot and
candied citrus fruit. Floral scents, mineral nuances and almond
flavors flank the fruit.
Bottle 33,50 / 0.2l carafe 9,50*

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Vegetarian spaetzle

Cheese spaetzle
with two types of melt-in-the-mouth cheese,
melted & roasted onions,
served with a colorful salad
18,90

Egg spaetzle
with wild & meadow mushrooms in cream,
served with a colorful salad
18,90

Our braised dishes

Ox cheeks with red wine reduction,
rustic mashed potatoes
& bacon and princess beans
27,90

Tender sauerbraten of beef
“Rhenish style” with raisin dumplings,
potato dumplings and red cabbage with apples
24,90

Beef roulade “Zur Laterne”
filled with mustard, bacon, onions and gherkins,
served with a hearty Barolo dumpling,
potato dumplings and red cabbage with apples
28,50

We recommend our. . .

Mandus Primitivo di Manduria from the
Pietra Purawinery in Apulia
A dry red wine, already a wine with depth on the nose.
The bouquet is rich and complex, with intense aromas of
ripe cherries, plums and dark berries.
There are also notes of spices, cocoa and vanilla
Bottle 34,90 / 0.2 l carafe 9,50

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Our classics

*Roast onion roast from Black Angus
served with braised onions, hearty roast jus,
roast potatoes & bacon and beans
raw weight approx. 250 gr.*

34,90

*Butter-tender veal liver
with browned onions and strong roast jus,
rustic mashed potatoes, caramelized
apple slices & salad*

25,50

*Sliced beef "Zurich style"
with forest and meadow mushrooms in cream
served with egg noodles & salad*

27,90

**Oven-fresh crispy grilled knuckle of pork
with rustic mashed potatoes, Riesling
sauerkraut and strong jus*

*23,90 *Only while stocks last!*

*Heaven and earth
fried black pudding with braised onions,
rustic mashed potatoes, hearty roast jus
and caramelized apple slices*

19,50

*Endive bourgeois
Endive with fresh mashed
country potatoes, onions, bacon &
crispy fried black pudding*

19,50

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Our schnitzel variations

*Original Wiener schnitzel of veal
breaded in breadcrumbs & pretzels, with lemon corner,
wild cranberries, french fries & salad
On request with Viennese garnish "lemon & anchovy"
29,50*

*Schnitzel "Zur Laterne"
breaded in breadcrumbs & pretzels, with bacon,
braised onions, fried potatoes, a fried egg & salad*

- *veal with cranberries* 33,90
- *young pork* 24,90

*Cordon Bleu
breaded in breadcrumbs & pretzels, filled
with country ham, mountain cheese & Emmental,
served with fried potatoes & salad*

- *veal with cranberries* 33,90
- *young pork* 24,90

*Schnitzel "Viennese style"
breaded in breadcrumbs & pretzels,
with lemon wedge, chips and salad
21,90*

<i>- Sauce boat with forest & meadow mushrooms in cream</i>	<i>4,50</i>
<i>- Sauce boat with strong gravy</i>	<i>4,50</i>
<i>- Port. Mayonnaise or ketchup</i>	<i>1,00</i>
<i>- Port. Truffle mayonnaise</i>	<i>1,50</i>
<i>- Wild cranberries</i>	<i>1,50</i>
<i>- Change of side dish from French fries.with fried potatoes or egg noodles</i>	<i>2,00</i>

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Dessert

*Lukewarm chocolate cake
with liquid center, mulled wine plums
& bourbon vanilla ice cream*
9,90

*Baked apple strudel
with bourbon vanilla ice cream and
powdered cinnamon sugar*
9,90

*Bourbon vanilla ice cream
with lukewarm mulled wine plums*
7,90

*Sorbet trilogy
Mango, passion fruit, blackcurrant and lemon sorbet*
9,90

Sorbet per scoop
4,50

Small place settings

*Ladies' set 1
One espresso, one scoop of vanilla ice cream & 2cl. Baileys*
7,90

*Ladies' set 2
One cappuccino, two chocolates & 2 cl. Amaretto*
8,40

*Gentlemen's set 1
One espresso & 2cl. Pircher Williamsgeist*
6,90

*Gentlemen's set 2
One espresso, two chocolates & 0.2cl Grappa di Barollo*
11,90

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