

Zur Laterne

Speisekarte

Small appetisers

Soup of the day

7,90

Talk to our service

Baked goat's cheese

*Wild herb salad | cranberries | walnuts
balsamic dressing*

13,90

Smoked salmon

*Potato rösti | creamed horseradish
caviar | salad*

14,90

Fried prawns

virgin olive oil | garlic | melted tomatoes | chilli

- 4 pieces - 14,90
- 6 pieces - 20,90

Salad and more...

Salad to the lantern

Wild herb & leaf salads of the season | marinated raw vegetables

Tomatoes | cucumber | roasted seeds | fruit | bread crisps


optionally with our vegetarian house dressing

or our organic balsamic dressing

15,50

Our salad 'Zur Laterne' is optionally bookable. . .

- with rump steak strips fried in rosemary oil 24,90
- with fried garlic chilli prawns 24,90
- with grilled salmon fillet 24,90
- with cutlet of celery root 19,90
- with baked goat's cheese & cranberries 19,90
- with *fried potatoes & fried egg 19,90

**also available as an  vegetarian option - without bacon
on request*

 - Vegetarian

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Fish

*Matjes fillet with onion rings
crispy fried potatoes & green bacon beans
17,90*

*Salmon fillet fried on the skin
with a fine mustard and dill sauce,
mashed potatoes and young spinach leaves
26,90*

Pasta & vegetarian

*- Pasta truffle
with a truffle parmesan velouté & black truffle
sliced black truffle
23,90*

Pasta AOP with fried prawns
garlic, extra virgin olive oil, cherry tomatoes,
chilli peppers & sliced Grana Padano cheese
26,90*

**We are happy to prepare the pasta AOP vegetarian on request
vegetarian - without prawns - 14.90*

We recommend our fish and pasta dishes. . .

*. . . 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 & almond flavour flank the fruit.
Bottle 33.50 / 0.2l carafe 9.50*

or ours. . .

*. . . Rosé Garda Classico Rosa di Frati from Lombardy
A dry rosé with a delicate salmon pink colour in the glass. Light
and fragrant with delicate fruit, flavours of hawthorn, green apple
& almonds. Refreshingly fruity and elegant with
beautifully balanced acidity.
Bottle - 33.50 / 0.2l carafe 9.50*

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Special recommendation from the chef

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

We recommend our ox cheeks with our ...

*Mandus Primitivo di Manduria from the Pietra Pura winery in Apulia
A dry red wine, already a wine with depth on the nose.
The bouquet is rich and complex, with intense flavours of
ripe cherries ripe cherries, plums and dark berries.
There are also notes of spices, cocoa and vanilla
Bottle 34.90 / 0.2l carafe 9.50*

Our classics

*Onion roast from Black Angus
served with braised onions, strong roast jus,
roast potatoes & bacon and beans
Raw weight approx. 250 gr.
34,90*

*Butter tender veal liver
with browned onions and hearty gravy,
rustic mashed potatoes, caramelised apple slices
caramelised apple slices & salad
25,50*

*Sliced beef 'Zurich style'
with wild and meadow mushrooms in cream
served with rösti & salad
27,90*

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More classics

**Oven-fresh crispy grilled knuckle of pork
with rustic mashed potatoes, Riesling sauerkraut
sauerkraut and strong jus
23,90 *Only while stocks last!*

*Brewery platter
Chopped knuckle of pork in dark Altbiersauce
with rustic mashed potatoes and Riesling sauerkraut
20,90*

*Heaven and earth
Fried black pudding with braised onions,
with rustic mashed potatoes, hearty roast jus
and caramelised apple slices
19,50*

*Bourgeois endive
Endive with fresh mashed potatoes
of country potatoes, onions, bacon & crispy
crispy fried black pudding
19,50*

To accompany our classics, we recommend our. . .

*Merlot dry - from the Bender winery in the Palatinate
This dry Merlot is a real palate-pleaser. Full fruit flavours of ripe red and
dark berries, raspberry and cherry, with a pleasant touch of fruit cake and a
hint of chocolate.*

Bottle -28,90 / 0.2l carafe 8,50

or a cool, freshly tapped. . .

*König Pilsener or Diebels Alt on tap
from 0,3 litre - 3,90*

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Our schnitzel variations

*Original Wiener Schnitzel of veal
breaded in breadcrumbs & pretzels, with lemon wedge
Wild cranberries, French fries & salad
On request with Viennese garnish 'lemon & anchovy'
29,50*

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

- *from veal* 33,90
- *from young pork* 24,90

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

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

*Schnitzel 'Viennese style'
breaded in breadcrumbs & pretzels,
with lemon wedge, French fries and salad*

- *from the celeriac tuber* 21,90
- *from young pork* 21,90

*The Wiener Schnitzel
also available as hunter or pepper schnitzel
with chips and salad*

- *from veal* 33,90
- *from young pork* 24,90
- *from the celeriac tuber* 24,90

- Sauce boat with wild & meadow mushrooms in cream	4,50
- Sauce boat with Balkan-style paprika sauce	4,50
- Sauce boat with strong gravy	4,50
- Port. Mayonnaise or ketchup	1,00
- Port. Truffle mayonnaise	1,50
- Change of side dish from French fries to fried potatoes	2,00
- Small colourful side salad with house dressing or balsamic dressing	5,90

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Dessert

*Lukewarm chocolate cake
with liquid centre, marinated strawberries
& 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 marinated strawberries & cream*
7,90

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

Sorbet per scoop
4,50

*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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