

Starters

Creamy Herb Soup with Spice Blossoms

9.50

Served with fresh toast

Velvety Chanterelle Soup with a Drop of Whipped Cream

10.50

Jamaican Cream of Pumpkin Soup

With lemongras, ginger, coconut milk and muscat pumpkin. Served with a giant prawn

Carpaccio di Manzo con Rucola e Parmigiano

21.50

Slices of raw beef with rucola and parmesan. Served with fresh ciabatta bread

Grilled Mozzarella Wrapped in Parma Ham on a

17.50

Bed of Cucumber Salad with Yoghurt and Horseradish

Served with fresh toast

Fresh Lamb's Lettuce with Egg and Croutons

12.50

Served with a choice of French or Italian salad dressing

Our prices are in CHF and include 8% VAT

Specialità in Autunno - Autumn Specialities

<i>Gnocchi di Patate al Pesto di Pistacchi e Gamberetti</i>	25.50
<i>Potato Gnocchi with pistachio pesto and shrimp</i>	
<i>Spaghettoni alla Crema di Tartufo</i>	22.50
<i>Spaghettoni in truffle butter</i>	
<i>Papardelle di Bosco</i>	25.50
<i>Wide noodles with fresh boletus, chanterelles and mushrooms, in a velvety cream sauce with herbs</i>	
<i>Spaghetti alla Bolognese</i>	19.50
<i>Spaghetti with a minced beef tomato sauce and parmesan</i>	
<i>Penne Malfate</i>	20.50
<i>Penne with peppers, bacon, ham, mushrooms, cream and fresh herbs</i>	
<i>Fettuccini di Tartufo 5g</i>	29.50
<i>Fresh Italian noodles tossed in exquisite olive oil, served with fresh autumn truffles</i>	

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Fast and Delicious

Spicy Beef Tatar

Made from 100% beef, garnished with a salad bouquet, served with toast and butter

As a starter

23.50

As a main course

31.50

Chef's Salad

24.00

Colorful salads with pineapple and grilled chicken strips in mango chutney

Indian Curry with Vegetables and Mushrooms

21.50

Served in a rice ring and garnished with fresh pineapple

Asian Vegetable Spring Rolls

21.50

Served on a bed of colorful salads, with sweet-chili and soy sauce

Baked Goat Cheese with Honey and Cranberries

25.00

Garnished with a salad bouquet

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Our Röstis

Clochard Rösti

19.50

Hash browned potatoes with a grilled cervelat sausage and an egg fried sunny side up

Äpler Rösti

19.50

Hash browned potatoes with ham, onions, mountain cheese, accompanied by an egg fried sunny side up

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Autumn Specialities

Venison Steak	38.50
<i>In a red wine sauce with cranberries, served with mashed potatoes and romanesco tossed in butter</i>	
Jugged Venison „Bahnhöfli“	26.50
<i>Served with home-made dumplings, red cabbage with apple, glazed chestnuts and a pear with cranberries</i>	
Sliced Venison „Williams“	29.50
<i>In a delicious creamy pear-venison sauce, served with butter noodles and broccoli with almond butter</i>	
Grilled Lamb Chops	29.50
<i>In a red wine – balsamic vinegar sauce, served with rosemary potatoes and green beans wrapped in bacon</i>	
Saddle of Wild Hare in a Blanket of Ham	32.50
<i>With a cranberry-truffle sauce, served with pommes duchesse and almond broccoli</i>	

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Our Classics

Original „Wiener Schnitzel“

37.00

Bread-crumbed veal escalope served with French fries and seasonal vegetables

Fresh Calf´s Liver

32.50

Sauteed in olive oil with onions and garlic, served with crispy hash browned potatoes and vegetables

Sliced Veal „Zurich Style“, a Local Specialty

35.50

Tender veal in a creamy mushroom sauce, served with crispy hash browned potatoes and an assortment of vegetables

Cordon Bleu

Schwyzler, Appenzeller, Diavolo or Fribourg Style

29.50

Breaded pork filled with aromatic cheese and cooked or raw ham

Gruyere Style

37.00

Breaded veal filled with aromatic cheese and ham

The Cordon Bleus are accompanied by French fries and an assortment of colorful vegetables

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Bahnhöfli Specialities

Available from 6 pm to 10 pm

Creamy Cheese Fondue

CHF 26.50 per person

For two persons or more

Fondue Bourguignonne

Meat fondue served with home-made sauces and your favorite side dish

CHF 42.50 per person

Charbonnade

Our speciality for the social gourmet experience

300 grams of meat per person

Be your own Chef and grill tender beef / porc / chicken breast on a table-top charcoal grill

We will serve you a variety of delicious home-made sauces and your favorite side dishes

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