

au
LANDGASTHOF
HALBINSEL AU

M E N U

MENU



STARTERS

SWISS SALMON SASHIMI	19
with soy reduction, cucumber variation and tapioca chip	
BAKED BONE MARROW	19
served with fleur de sel, lime, herb crumble and toasted house bread	
VITELLO TONNATO	21
Thinly sliced veal shoulder with tuna cream, served with fried capers, radishes and cress	
BEEF TARTARE INFUSED WITH HOMEMADE MARINADE	
served with onion rings, capers and brioche	
Starter	24
Main course	32

SOUPS & SALADS

SOUP OF THE DAY	10
CUCUMBER-PASSION FRUIT COLD BOWL	14
with shrimp skewer	
FISCHERMAN'S BROTH	
Clear fish power broth with saffron, strips of vegetables and Lake Zurich fish, served with toasted baguette and sauce rouille	
Starter	18.5
Main course	27.5
MIXED LEAF SALAD	10
served with our house dressing	
SALAD BOUQUET	12
served with seasonal raw vegetables and house dressing	
SUMMER SALAD	14
with baby lettuce, pickled melon and marinated mozzarella cheese with chervil-mustard dressing	

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PASTA & VEGETARIAN DISHES

SPAGHETTI VONGOLE

served with clams, diced tomatoes and parsley

Starter	19.5
Main course	27.5

GNOCCHI

served with spring onions, tomatoes and Pecorino with a saffron cream sauce

Starter	18.5
Main course	24.5

VEGAN RAVIOLI

stuffed with broccoli and almonds, served with wild broccoli, dried tomatoes and champagne sauce

Starter	18
Main course	28

"CANNELLONI DI MARE"

Ravioli filled with shrimps and ricotta, served with tomato pepper chutney and lobster bisque foam

24

CHICKPEA VEGETABLE CURRY

served with rice

21

MENU



MAIN COURSES

FRIED CHAR FILLET	34
with potato moussline and summer vegetables on a chervil foam sauce	
BREADED PORK CHOP I 200G	34
served with country fries and summer vegetables	
RIBEL CORN POULARDE "RÔTI	38
with fresh tagliolini, two-coloured zuchetti and herb mushroom sauce	
VEAL BACK STEAK I 160G	58
with potato moussline, vanilla carrots and lemon pepper butter	
BEEF FILLET MEDALLION (200GR)	
served with pommes alouettes, summer vegetables and sauce béarnaise	
150g	55
200g	65

FROM 2 PERSONS ONWARDS

SOLE «MEUNIÈRE»	54
alongside summer vegetables and parsley mashed potatoes	PER PERSON
CHATEAUBRIAND «HALBINSEL AU»	68
served in two courses, with pommes frites, summer vegetables and sauce béarnaise	PER PERSON 180 GRAM

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AU TRADITIONAL DISHES

PERCH GOUJONS	44
served with salt potatoes and summer vegetables	
GENTLY POACHED FILLET OF PIKEPERCH	48
alongside leaf spinach with rice on a saffron sauce	
«ZÜRCHER GESCHNETZELTES » ZÜRICH STYLE SLICED VEAL	46
served with golden rösti	

ORIGIN

PORK CHICKEN VEAL BEEF	SWITZERLAND
BEEF	IRELAND
PERCH PIKEPERCH ARCTIC CHAR SALMON	SWITZERLAND
SOLE	NETHERLAND
CLAMS	ITALY

DISHES WITH THE FOLLOWING SYMBOL ARE OF PURELY VEGETABLE ORIGIN AND THEREFORE VEGAN.



IN CASE OF ALLERGIES OR INTOLERANCES, OUR STAFF WOULD BE HAPPY TO ASSIST YOU. PLEASE INFORM US OF ANY CONCERNS AND RESTRICTIONS YOU MAY HAVE.

AS WE STRONGLY BELIEVE IN PLAYING OUR PART IN REDUCING SOCIETY'S FOOD WASTE, OUR DISHES ARE SERVED IN A SLIGHTLY SMALLER PORTION SIZE THAN SOME MAY BE ACCUSTOMED TO. SHOULD YOU HOWEVER FEEL THAT YOUR MEAL WAS NOT SUFFICIENT, WE WOULD BE HAPPY TO PROVIDE YOU WITH AN ADDITIONAL PORTION AT NO EXTRA COST.

ALL PRICES IN CHF INCL. VAT