

au
LANDGASTHOF
HALBINSEL AU

M E N U

MENU



STARTERS

ONSEN-EGG FROM FARMER HAUSER PENINSULA AU	18
with spinach and potatoe espuma	
with black "Périgod" truffle	PRICE PER GRAM
HOME-PICKLED SALMON	19
with avocado cream, dill mayo and beetroot	
BAKED BONE MARROW	19
served with fleur de sel, lime, herb crumble and toasted house bread	
DUCK LIVER MOUSSE	24
with cranberry gel, pistachios and brioche	
BEEF TARTARE FROM THE WÄDENSWILDER BEEF	
served with vanilla port wine shallots, onion rings, capers and brioche	
Starter	24
Main course	38

SOUPS & SALADS

SOUP OF THE DAY	10
PARSNIP-APPLE CREAM SOUP	13
with corizo-chip	
FISCHERMAN'S BROTH	
clear fish consommé with saffron, strips of vegetables and Lake Zurich fish	
served with toasted baguette and sauce rouille	
Starter	18.5
Main course	27.5
WINTER SALAD	16
Marinated lambs lettuce with pomegranate, bacon crumble	
and egg yolk cream	
LEAF SALAD	10
served with our house dressing	
SALAD BOUQUET	12
served with seasonal raw vegetables and house dressing	

MENU



PASTA & VEGETARIAN DISHES

SPAGHETTI VONGOLE

served with clams, diced tomatoes, garlic and parsley

Starter	18.5
Main course	24.5

GNOCCHI

with goat's cheese cream, spinach and pomegranate

Starter	18.5
Main course	24.5

VEGAN RAVIOLI

filled with broccoli and almonds,
served with roasted oyster mushrooms, champagne coconut sauce
and crispy spring cabbage

Starter	18
Main course	28

CANNELLONI DI MARE

Ravioli filled with shrimps and ricotta,
on white wine saffron sauce with cocktail shrimps and purslane

Starter	26
Main course	32

TAGLIOLINI

on a white wine foam sauce with shaved white truffles

Starter	16
Main course	21

with black "Périgod" truffle PRICE PER GRAM

CHICKPEA VEGETABLE CURRY 	21
served with rice and fruits	

MENU



MAIN COURSES

RACK OF LAMB 200GR	49
with herb crust, rosemary potatoes and navette vegetables	
FRIED CHAR FILLET	36
served on black salsify nut butter puree, with gnocchis and liquid cranberry nut butter	
BREAST OF CORN-CHICKEN	38
on oyster mushroom sauce with herb tagliolini and Winter vegetables	
BREADED PORK CHOP 200GR	34
served with country fries and Winter vegetables	
FILLET OF BEEF MEDALLION	
served with pommes alouettes, Winter vegetables and béarnaise sauce	
150g	55
200g	65

AU TRADITIONAL DISHES

PERCH GOUJONS	44
served with salted potatoes and Winter vegetables	
« ZÜRCHER GESCHNETZELTES » SLICED VEAL ZURICH STYLE	46
served with golden "rösti"	
GENTLY POACHED FILLET OF PIKE-PERCH	48
served on leaf spinach with rice and saffron sauce	

MENU

al

FOR 2 PERSONS AND MORE

SOLE « MEUNIÈRE » 54
with artichoke-tomato vegetables, mashed potatoes PER PERSON
with olives and saffron sauce

CHATEAUBRIAND « HALBINSEL AU » 68
served in two courses, with pommes allumettes, PER PERSON
Winter vegetables and béarnaise sauce 180 GRAM

ORIGIN

DUCK EU

PORK | VEAL | BEEF | CHICKEN SWITZERLAND

BEEF IRELAND | SWITZERLAND

PERCH | PIKE PERCH | ARCTIC CHAR | SALMON SWITZERLAND

SOLE NETHERLANDS

CLAMS ITALY

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



IN CASE OF ALLERGIES OR INTOLERANCES,
OUR STAFF WILL 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 SOCIETIES FOOD WASTE, OUR DISHES
ARE SERVED IN A SLIGHTLY SMALLER PORTION SIZE THAN
SOME MAYBE 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