

au  
LANDGASTHOF  
HALBINSEL AU

M E N U

# MENU



## STARTERS

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COLD TOMATE-MELON SOUP «SALMOREJO» with straciatella and serrano chips	16
BAKED BONE MARROW served with fleur de sel, lime, herb crumble and toasted house bread	19
ROASTED WHITE AND GREEN ASPARAGUS with béarnaise sauce and garlic crumble	21
with smoked salmon	29
with country ham	29
with San Daniele ham	32
as a side dish to the main course	+8
PIKE PERCH CEVICHE with avocado cream, mango and red onions	21
BEEF TARTARE FROM THE WÄDENSWILDER BEEF served with vanilla port wine shallots, onion rings, capers and brioche	
Starter	24
Main course	38

## SOUPS & SALADS

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SOUP OF THE DAY	10
ASPARAGUS AND WILD GARLIC CREAM SOUP with smoked whitefish	14
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
LEAF SALAD served with our house dressing	10
SALAD BOUQUET served with seasonal raw vegetables and house dressing	12
COLOURFUL CHERRY TOMATO SALAD with wild herbs and basil foam	16

# MENU



## PASTA & VEGETARIAN DISHES

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### SPAGHETTI VONGOLE

served with clams, diced tomatoes, garlic and parsley

Starter	18.5
Main course	24.5

### GNOCCHI

with saffron sauce, morels, green asparagus  
and grated pecorino

Starter	18.5
Main course	24.5

### VEGETARIAN RAVIOLI


with olives, garlic and toasted bread  
served with peperonicoulis, semi-dried cherry tomatoes  
rocket and burrata

Starter	24
Main course	34

### RAVIOLI AL RAGÙ D'ANATRA E PECORINO

with duck leg ragout  
and orange - thyme butter sauce

Starter	30
Main course	38

QUINOA CURRY BOWL   
with avocado and wild herb salad

23

# MENU



## MAIN COURSES

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LAMBLOIN PIECE   160GR	51
with olive-herb crust, braised pointed peppers dauphine potatoes and rosemary jus	
FRIED CHAR FILLET	36
on wasabi potato moussline, wild broccoli and almond butter sauce	
CORN-CHICKEN-BREAST	42
with tagliolini, white and green asparagus served with morel cream sauce	
BREADED PORK CHOP   200GR	36
served with country fries and Spring vegetables	
FILLET OF BEEF MEDALLION	
served with pommes alouettes, Spring vegetables and béarnaise sauce	
150g	55
200g	65

## AU TRADITIONAL DISHES

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

# MENU

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## FOR 2 PERSONS AND MORE

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

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

## ORIGIN

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DUCK FRANCE

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