

au  
LANDGASTHOF  
HALBINSEL AU

M E N U

# MENU



## STARTERS

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COLD TOMATO-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 WÄDENSWILER 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

### CANNELLONI «BRANDADE» COD

with parsley-lemon pesto, glazed salicorne  
and tapioca chips

Starter	24
Main course	29.5

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 allumettes, 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 PEOPLE 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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PORK   VEAL   BEEF   CHICKEN	SWITZERLAND
BEEF	IRELAND   SWITZERLAND
LAMB	IRELAND
PERCH   PIKE PERCH   ARCTIC CHAR   SALMON	SWITZERLAND
SOLE	NETHERLANDS
CLAMS	ITALY
COD	NORWAY

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