

au
LANDGASTHOF
HALBINSEL AU

M E N U

MENU



STARTERS

BAKED BONE MARROW	19
served with fleur de sel, lime, herb crumble and toasted house bread	
VITELLO TONNATO	26
Thinly sliced saddle of veal with tuna cream, served with fried capers, radishes and watercress	
PIKE PERCH CEVICHE	21
with avocado cream, mango and red onions	
BEEF TARTARE FROM THE WÄDENSWILER BEEF	
served with vanilla port wine shallots, onion rings, capers and brioche	
Starter	24
Main course	38

SOUPS & SALADS

SOUP OF THE DAY	10
COLD CUCUMBER-MANGO BOWL	15.5
with baked slipper lobster	
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	10
served with our house dressing	
SALAD BOUQUET	12
served with seasonal raw vegetables and house dressing	
SUMMER SALAD	17
babytelette with pickled melon and mozzarella with a lemon-thyme dressing and tomato crumble	

MENU



PASTA & VEGETARIAN DISHES

LINGUINE

with octopus and prawns on a tomato sauce
with basil crumble

Starter	18.5
Main course	24.5

GNOCCHI

fried with basil pesto, tomatoes, pepperoni chutney
and "Belper Knolle" (swiss cheese)

Starter	18.5
Main course	24.5

VEGETARIAN RAVIOLI

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

Starter	24
Main course	34

CANNELLONI

on a tomato sauce with fried salmon cubes
and parsley-lemon pesto

Starter	24
Main course	29.5

QUINOA CURRY BOWL

with mixed mushrooms, avocado
and wild herb salad

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MENU



MAIN COURSES

ROAST VEAL LOIN	57
on a sweet potato puree with glazed carrots and a shallot jus	
FRIED SWISS SALMON FILLET	38
on fried cucumber with finger limes, chive potatoes and a white wine foam	
CORN-CHICKEN-BREAST	42
with tagliolini, leek pesto and two coloured zucchetti served with oyster-mushroom-cream sauce	
BREADED PORK CHOP 200GR	36
served with country fries and Summer vegetables	
FILLET OF BEEF MEDALLION	
served with pommes allumettes, Summer vegetables and béarnaise sauce	
150g	55
200g	65

AU TRADITIONAL DISHES

PERCH GOUJONS	44
served with salted potatoes and Summer 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

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FOR 2 PEOPLE AND MORE

SEA BREAM «ROYALE» (FOR 2) 54
tagliolini with parsley-lemon pesto PER PERSON
served with creamed spinach and champagne sauce

CHATEAUBRIAND «HALBINSEL AU» (FROM 2) 68
served in two courses, with pommes allumettes, PER PERSON
Summer vegetables and béarnaise sauce 180 GRAM

ORIGIN

PORK | VEAL | BEEF | CHICKEN SWITZERLAND

BEEF IRELAND | SWITZERLAND

PERCH | PIKE PERCH | SALMON SWITZERLAND

SEA BREAM FRANCE

SHRIMPS VIETNAM

OCTOPUS 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