

# Kreuz – Menu

Vegetarian Tatar  
Baguette with olives  
22

Seasonal salad  
Fresh mango and Beluga Lentils  
Dressing with sesame  
14

Fried seabass  
Spinach  
25

Brasato  
Juicy beef tenderly braised  
Red wine sauce  
Potato purree  
Vegetables of roots  
38

Tender medallion of veal  
Cream sauce of porcini mushrooms  
Noodles  
Assorted vegetables  
42

Fried King Oyster Mushrooms in BBQ Sauce  
Potato purree  
Vegetables of roots  
29

Our own Alp Cheese, 2023, matured in the rock cellar  
Brillant Savarin, French Cream Cheese  
13

Chocolate truffes cake  
Homemade sherbet of raspberries  
15

4 course Menu CHF 82

5 course Menu CHF 92

6 course Menu CHF 102

With vegetarian main course CHF 15 less

## Appetizers

|  |    |
|--|----|
| Lamb's lettuce<br>with smoked salmon, Italian Dressing                 | 18 |
| Lamb's lettuce<br>with hardboiled egg<br>and bacon                     | 13 |
| with homemade spicy mustard, garlic dressing                           | 14 |
| Winter salad   | 13 |
| Seasonal salad greens with orange filets and dates<br>Italian Dressing |    |
| Mixed seasonal salad   | 13 |
| Regional white wine soup   | 12 |
| Bouillon with marrow   | 10 |

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## Steaks

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|--|--------|
| Fillet of beef   | 43     |
| Entrecôte of beef  | 35     |
| Steak of pork  | 23     |
| Side dish to steaks  | each 7 |
| French Fries, hash brown «Rösti», croquettes,<br>noodles, risotto, vegetables or salad |        |
| Additional side dish to steaks   | each 4 |
| Vegetables, small salad  |        |
| Sauce to steaks  | each 2 |
| Homemade herb butter, peppersauce,<br>Sauce Bearnaise                                  |        |

## Rösti

|   |    |
|---|----|
| «Kappeler Rösti»  | 22 |
| Crispily fried hash browns with bacon<br>and eggs sunny side up   |    |
| «Rösti - fisherman style»   | 29 |
| Crispily fried hash browns with smoked salmon<br>and cream cheese |    |

## The Chef recommends

### Chateaubriand for two

Double fillet of beef, fried in one piece  
fresh vegetables and side dishes of choice

63 per person

## Kreuz Klassiker

|   |     |
|---|-----|
| Fillet of Beef Stroganoff   | 47  |
| Spicy bell pepper sauce<br>Vegetables and noodles                                   |     |
| Zurich Speciality   | 38* |
| Sliced veal with creamy mushroom sauce,<br>Crispily fried hash browns «Rösti»       |     |
| Fresh calf's liver  | 35* |
| Fried in butter with caramelized apple slices<br>Crispily fried hash browns «Rösti» |     |
| Cordon-Bleu of veal   | 42  |
| Breaded Slice of veal filled with ham and cheese<br>Vegetables and French Fries     |     |
| Cordon-Bleu of pork   | 32  |
| Breaded Slice of pork filled with ham and cheese<br>French Fries                    |     |
| Fresh fish – Catch of the day   | 38* |
| Sauce Hollandaise<br>Fresh vegetables, boiled potatoes or rice                      |     |

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|  |    |
|--|----|
| Beetroot risotto with cream cheese                                       | 29 |
| Roasted walnuts  |    |
| Stroganoff made of vegetables  | 29 |
| Fresh vegetables and chick peas in spicy bell pepper<br>sauce<br>Noodles |    |

\*small portions possible minus 4.-

About ingredients in our dishes that can trigger allergies or intolerances, our employees will be happy to inform you on request.

Pork and veal-Switzerland // Entrecote - Paraguay / Beef Filet- Switzerland / Smoked salmon – Dyrberg Manufacture

Bread: Vögeli Beck, Hägendorf, butter braid: homemade

All prices are per Person and including VAT