STARTERS

Autumn Leaf Saladt (v)
Lingonberries, cabbage, house dressing & herb crostini — 15.5

Caesar Salad
Romaine lettuce, Parmesan, croutons & Caesar dressing — 17.5
+ Swiss chicken breast and Glattaler bacon as a main course — 32.5

Warm Beetroot & Pear Salad (v)
Caramelised goat's cheese, walnuts & chervil — 17.5

Beef Tartare
Swiss beef, toast & butter — 24.5 / 37.5
+ Cognac or Calvados 3.5
+ Pommes Allumettes 7.5

Soup of the Day (v)
While stocks last — 12.5 / 18.5

SEASONAL

Chestnut Soup
Glattaler bacon, Frangelico, hazelnuts & carrot — 15.5

Whole Sea Bream
Oven-baked (GR), caper butter, lemon & rosemary potatoes — 41.5

Spätzli (v)
Pear, onion, Brussels sprout leaves & organic Bündner mountain cheese — 32.5
+ sautéed wild mushrooms 4.5

Wild Mushroom Risotto (v)
Kale crisp, truffle oil & pink peppercorns — 23.5 / 32.5

Venison Schnitzel
Austrian venison, brandy cream sauce, Spätzli, red cabbage & chestnuts — 47.5

CLASSICS

Ravioli (v)
By Patrizia Fontana, lemon, ricotta, diced tomatoes & butter sauce 24.5 / 34.5
+ sautéed wild mushrooms 4.5

Zürcher Geschnetzeltes
Swiss veal, creamy mushroom sauce & Rösti 47.5

Wiener Schnitzel
Swiss veal, lingonberries 48.5
Pommes Allumettes or cucumber salad with poppy seeds & peperoncini

Entrecôte Café de Paris
200 g Irish Black Angus beef, gratinated with Café de Paris butter, Pommes Allumettes 54.5

Swiss Veal Liver
Apples, onions, Marsala jus & Rösti 47.5

Kantorei Burger
Swiss beef chuck, Glattaler bacon, Swiss brioche bun, 31.5
honey onions, sun-dried tomato mayonnaise, Cheddar & Züri Fries
+ free-range fried egg 3.5 | + sautéed wild mushrooms 4.5

Swiss style Meatloaf
From butcher Ziegler, pan-fried potatoes, sun-dried tomatoes & sour cream 26.5
+ free-range fried egg 3.5

SIDES
Truffle Fries 12.5 | Pommes Allumettes 7.5 | Rosemary Potatoes 7.5 | Seasonal Vegetables 7.5

DESSERT

Crema Catalana 12.5

Kantorei Meringue with Berries & vanilla ice cream 15.5

Chocolate Brownie with Whipped Cream & Vanilla Ice Cream 16.5

Oliver's Cheesecake from Pfannenstiel 14.5

Sorbets & Ice Cream by Sorbetto 5.0

Coupe Nesselrode 15.5

Iced Coffee with Kirsch 13.5 | Colonel 9.5 | Affogato 9.5 | Hot Berry 13.5

(v) vegetarian. Please ask our team if you have any questions regarding allergens. All prices are in CHF & include 8.1% VAT.