

# Kreuz – Menu

Graved salmon  
Mayonnaise with Wasabi  
25

Local lamb's lettuce  
with boiled eggs and ham  
Dressing with garlic and mustard  
15

Fried sea bass  
Pickled white cabbage with cream  
25

Brasato  
Shoulder of beef braised in red wine  
Red wine sauce  
Risotto with safferon  
Root vegetables  
38

Tender medaillion of veal  
Cream sauce with Calvados  
Potato Fritters  
Fresh vegetables  
45

Braised beet root  
Homemade hummus  
Feta Cheese and walnuts  
30

Our own alpine cheese 2024, matured in a rock cellar  
Epoisse, French soft cheese  
14

Ballon "Kreuz"  
Refreshing dessert with sherbet of red oranges and Grand Marnier  
15

4-course menu CHF 82  
5-course menu CHF 92  
6-course menu CHF 102

With reservation main course minus CHF 15

## Appetizers

Lamb's lettuce with smoked salmon, Italian Dressing	19
Lamb's lettuce with hardboiled egg and bacon with homemade spicy mustard, garlic dressing	14 15
Winter salad Seasonal salad greens with orange filets and dates Italian Dressing	13
Mixed seasonal salad	13
Regional white wine soup	12
Bouillon with marrow	10

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## Steaks

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

## Rösti

«Kappeler Rösti» Crispily fried hash browns with bacon and eggs sunny side up	23
«Rösti fisherman-style» Crispily fried hash browns with smoked salmon and cream cheese	30

## The Chef recommends

### Chateaubriand for two

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

## Kreuz Klassiker

Fillet of beef Stroganoff Spicy bell pepper sauce Vegetables and noodles	48
Zurich Speciality Sliced veal with creamy mushroom sauce, Crispily fried hash browns «Rösti»	39*
Fresh calf's liver Fried in butter with caramelized apple slices Crispily fried hash browns «Rösti»	36*
Cordon-Bleu of veal Breaded Slice of veal filled with ham and cheese Vegetables and French Fries	43
Cordon-Bleu of pork Breaded Slice of pork filled with ham and cheese French Fries	33
Fresh fish depending on catch Sauce Hollandaise Fresh vegetables, boiled potatoes or rice	39*

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Beetroot risotto with cream cheese Roasted walnuts	30
Stroganoff made of vegetables Fresh vegetables and chickpeas in spicy sauce with bell pepper	30

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 // Entrecôte - Paraguay / Beef Filet- Switzerland / Smoked salmon – Dyrberg Manufacture

All prices are per Person and including VAT