

# Kreuz – Menu

Beef carpaccio  
Pine nuts, grated alpine cheese  
25

Fresh leaf lettuce  
Melons, tomatoes  
Refreshing lime dressing  
14

Homemade pappardelle  
Pesto with wild garlic from the "Born"  
17

Piccata  
Veal schnitzel fried in parmesan and egg  
Red wine sauce  
Risotto  
Fresh vegetables  
38

Tender saddle of lamb fillet  
Strong rosemary sauce  
Vegetable bouquet  
Homemade potato gnocchi  
42

Lemon risotto  
Garden peas  
Smoked tofu  
29

Our own alp cheese 2023, matured in a rock cellar  
Langres, French double cream cheese  
13

Calvados – mascarpone cream  
Caramelized apples  
crispy butter crumbs  
13

4 course Menu CHF 82  
5 course Menu CHF 92  
6 course Menu CHF 102

With vegetarian main course CHF 15 less

## Appetizers

White asparagus Sauce Hollandaise	22
with Parma ham	26
Rose of smoked salmon From Manufactory Dyhrberg Horseradish foam, toast and butter	25
Spring salad Colourful leave salad with white asparagus on chive-vinaigrette	16
Mixed salad	13
Bouillon with marrow	10
Creamy asparagus soup	10

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## Spring dishes

Tender saddle of lamb Rosmarin sauce Homemade Gnocchi and vegetables	48
White asparagus Sauce Hollandaise with Parma ham	32
Fresh fish depending on catch Sauce Hollandaise White asparagus and boiled potatoes	38
Pappardelle Homemade pasta Pesto made of wild garlic from the Born, Cherry tomatoes	42
Homemade Gnocchi with asparagus Light tarragon cream sauce	29

## Rösti

«Kappeler Rösti» crispy fried hash browns with bacon and eggs sunny side up	22
Rösti seaman-style with smoked salmon and cream cheese	29

## Kreuz" Classic Dishes

Zurich speciality sliced veal with creamy mushroom sauce crispy fried hash browns "Rösti"	38*
Fresh calf's liver fried in butter with caramelised apple slices and Rösti	35*
Veal Cordon-Bleu Vegetable and French fries <i>Gluten free or without pork possible</i>	42
Pork Cordon-Bleu French fries	32

## The Chef recommends

### Chateaubriand for two or more

Double filet of beef fried in one piece  
Fresh vegetables and side dish of choice  
63 per person

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## Steaks

Beef filet	43
Entrecôte	35
Pork steak	23
Side dish	each 7
French fries, rösti, croquettes, noodles, rice, vegetables or a lot of colourful salad	only
Additional side dish	each 4
Vegetables or small salad	
Sauce	each 2
Homemade herb butter, pepper sauce, bearnaise	sauce

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 / Beef - Paraguay / Beef filet - Switzerland / Lamb - Ireland

\*small portions possible minus 4.- All prices are in CHF per Person and include VAT