# Kreuz – Menu

Vegetarian tatar Toasted olive baguette 19

Leaf salad Arugula and dried tomatoes parmesan 14

Homemade potato gnocchi Pulled Pork Sauce 19

- Beef stroganoff Spicy bell pepper sauce Noodles Assorted vegetables 42
  - Medallion of veal Calvados Sauce Fried potatoes Assorted vegetables 42

Stroganoff of vegetables and chickpeas Spicy bell pepper sauce Noodles and Papadam 29

Our own alp cheese 2024, matured in a rock cellar Fette Berta"- double cream cheese, cheese-dairy Moser, Dotzigen 13

«Kreuz Ballon» Refreshing dessert with blood orange sorbet and Grand Marnier 15

> 4 course Menu CHF 82 5 course Menu CHF 92 6 course Menu CHF 102 With vegetarian main course CHF 15 less





## Appetizers

| Tatar of beef, freshly made<br>Toast                                      | 25 |
|---|----|
| Summer salad<br>Leaf salad with fresh melon and tomatoes<br>Lime dressing | 13 |
| with king prawns  | 18 |
| Ripe tomatoes<br>with Burrata-Mozarella                                   | 16 |
| Mixed salad   | 13 |
| Bouillon with marrow  | 10 |
| Tomato cream soup   | 10 |

# "Kreuz" Classic Dishes Zurich speciality

| Zurich speciality<br>sliced veal with creamy mushroom sauce<br>crispy fried hash browns "Rösti"  | 38*         |
|--|-------------|
| Fresh fish depending on catch<br>Sauce Hollandaise<br>fresh vegetables, boiled potatoes or rice  | 38*         |
| Fresh calf's liver<br>fried in butter<br>with caramelised apple slices and "Rösti"               | 35*         |
| Cordon-Bleu of veal<br>Vegetable and French fries<br><i>Gluten free or without pork possible</i> | 42          |
| Cordon-Bleu of pork<br>French fries  | 32          |
| Breaded escalope of pork<br>French fries   | 26          |
| «Kappeler Rösti»<br>crispy fried hash browns with bacon and eggs s                               | 22<br>sunny |

crispy fried hash browns with bacon and eggs sunny side up

#### Summer Dishes

| Tender chicken breast<br>redwine sauce  | 36      |
|---|---------|
| oven vegetables with peperoni, zucchetti and e<br>Homemade potato croquettes                            | ggplant |
| Tatar of beef, freshly made<br><sub>Toast</sub>   | 39      |
| Lentil-Vegetable-Curry<br>rice and roasted cashew nuts  | 29      |
| with 3 pieces of king prawns  | 36      |
| Oven Summer vegetables<br>With peperoni, zucchetti and eggplant<br>creamy burrata<br>Potatoe croquettes | 29      |

### 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

#### Steaks

| Beef filet<br>Entrecôte<br>Pork steak  |                           | 43<br>35<br>23 |
|--|---------------------------|----------------|
| Side dish<br>French fries, croquettes, rösti, noodles, ric<br>vegetables or a lot of colourful salad | each<br><sup>ie, oi</sup> | 7<br>nly       |
| Additional side dish<br>Vegetables or small salad  | each                      | 4              |
| Sauce<br>Homemade herb butter, pepper sauce,<br>bearnaise  | each<br>sau               | -              |

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