# 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 Toast	25
Summer salad Leaf salad with fresh melon and tomatoes Lime dressing	13
with king prawns	18
Ripe tomatoes with Burrata-Mozarella	16
Mixed salad	13
Bouillon with marrow	10
Tomato cream soup	10

# "Kreuz" Classic Dishes Zurich speciality

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

crispy fried hash browns with bacon and eggs sunny side up

#### Summer Dishes

Tender chicken breast redwine sauce	36
oven vegetables with peperoni, zucchetti and e Homemade potato croquettes	ggplant
Tatar of beef, freshly made <sub>Toast</sub>	39
Lentil-Vegetable-Curry rice and roasted cashew nuts	29
with 3 pieces of king prawns	36
Oven Summer vegetables With peperoni, zucchetti and eggplant creamy burrata 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 Entrecôte Pork steak		43 35 23
Side dish French fries, croquettes, rösti, noodles, ric vegetables or a lot of colourful salad	each <sup>ie, oi</sup>	7 nly
Additional side dish Vegetables or small salad	each	4
Sauce Homemade herb butter, pepper sauce, bearnaise	each 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