

Bernadette`

# Food



# Starters



## Zurich Riesling soup

with beet foam

15

## French onion soup

with cheese croûtons

15



## Soup of the day

ask our staff about today's offering

14

## Lamb's lettuce salad

with bacon, hard boiled eggs, croûtons  
on herbs vinaigrette

17.5

## Yabbie Crab cake

on a salad bouquet of friséé lettuce,  
Granny Smith apples and cress

18

## Veal Carpaccio

Truffle oil with sautéed wild mushrooms  
and aubergine mille feuille

18

## Nut crusted Goat cheese

with rosemary-honey-dressing  
and sourdough chips

22.5

## Irish smoked salmon and gravled lax

with apple horseradish, honey-dill sauce,  
red onions and capers,  
served with toast and butter

small portion 29  
normal portion 41

## Bernadette's Swiss prime beef tartar

with red onions, capers, Pommery mustard  
and fresh herbs, served with toast and butter

small portion 29  
normal portion 41

with cognac, whisky or calvados + 5

## Veal sweetbread slices

with salsify and porcini mushrooms

18.5

# Mains



## Sautéed veal liver

with tomatoes, pine nuts, Marsala, sage and jus, served with Rösti

46

## “Züri Gschnätzletes”

Sliced veal “Zurich style” with light white wine sauce with mushrooms and cream, served with Rösti

49

## Veal Osso buco

served with Gremolata, wild broccoli and Pizokels (buckweath dumplings)

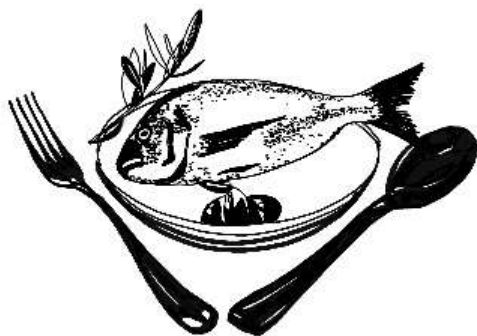
44

served in two courses

## Barbarie duck

with morel cream sauce, glazed cipolotti and Mascarpone Polenta  
preparation time approx 30 min  
For 2 persons

94



## Irish organic Salmon

served with Yuzu-beurre blanc, pea-purée, and confit potatoes

39

## Trout fillet Miso butter

served on on vegetable quinoa and orange-maple chicory

38

## Trofie (Pasta) with pistachio pistou

served with monk’s beard, mint, pine nuts and Belper Knolle

32

## Lemon-Ricotta Ravoli

served with arugula foam, pine nuts, Belper Knolle and braised cherry tomatoes

28

## Schupfnudeln- Fresh potatoes dumpling

served with morel cream sauce, Pecorino shavings and arugula salad

32

## Beef tenderloin with sauce Bordelaise

served with green beans and squash-potatoe gratin

51

## Irish rack of lamb on Dijon-jus

served with oven vegetables and saffron risotto

46

# Desserts



## Orange crème brûlée

served with white chocolate biscotti 13

## Solognotte

warm caramel apple tart with caramel sauce and double Crème de la Gruyère 14

## Panna cotta affogato

with homemade truffles 14

## Coupe Denmark

Vanilla ice cream, warm chocolate sauce and whipped cream 12

## Crêpe

filled with port wine poached pear, Vanilla ice cream and almond foam 13

## Coupe Baileys

Vanilla ice cream with Baileys, almond brittle and whipped cream 12

## Sorbet Colonel

Lemon sorbet with vodka 12

## Limoncello-Verbena cheesecake

served with blueberry coulis 12

## Bernadette's Ice coffee

Coffee and vanilla ice cream with espresso and whipped cream 13



## Ice cream

Vanilla, chocolate, coffee, strawberry, sour cream, caramel, pistachio per scoop 4.5  
with whipped cream + 1

## Sorbets

Lemon, mango-passionsfruit, blood orange, plum per scoop 4.5

# Declaration & suppliers

## Meat

Swiss Prime Beef Switzerland  
Veal Zürich Oberland Switzerland  
Geiser AG, Schlieren  
Metzgerei Keller, Zürich

Angus Beef Switzerland  
Metzgerei Köferli, Döttingen  
Metzgerei Geiser AG, Schlieren

Veal (sliced and liver) Switzerland  
Sweetbread, Veal shank  
Metzgerei Geiser AG, Schlieren  
Metzgerei Keller, Zürich

Metzgerei Geiser AG, Schlieren  
Metzgerei Keller, Zürich  
Metzgerei Köferli, Döttingen Switzerland

Raw ham Serrano Spain  
Metzgerei Köferli, Döttingen

Duck (Label Rouge) Bretagne/France  
Frischeparadies Comestible Zurich

## Vegetables

Vegetables, Fruit & Salade Switzerland  
Marinello Comestibles, Zurich

## Fish

Smoked salmon, Salmon Salar Ireland  
Gravlax, Salmon Salar Norway  
(House smoked) Rageth Scotland  
Comestibles AG, Landquart  
Trout Switzerland  
Bio salmon (Aquaculture) Ireland  
Yabbies / Snowcrabs Australia  
Frischeparadies Comestible Zürich  
All saltwater fish have an MSC Label

## Further suppliers

Cheese Switzerland  
Marinello Comestibles, Zurich

Sorbets & Icecreams Switzerland  
Emmi, Luzern  
Bakery products Switzerland  
Imholz Bäckerei Zurich

Balsamic vinegar Switzerland  
Vini & Distillati Angelo Delea, Losone

In case of allergies or intolerances, please contact our staff



