



FISCHSTÜBLI

ERLENBACH
viel fisch. viel wein. viel liebe

PATÉ OF THE DAY	14.5
<i>Homemade chicken liver or porcini-shiitake pâté, deglazed with port wine and served with bread.</i>	
SEASONAL SALAD	14.5
<i>Crushed cucumber salad with sesame sprouts, rice vinegar and soy sauce.</i>	
KING PRAWN	9 p.p
<i>King prawn grilled over an open fire.</i>	
WHITE FISH SALAD	19
<i>Salad of the fish of the day with olives, red onions and a parsley-garlic-lemon dressing.</i>	
TWO KINDS OF ASPARAGUS	29
<i>Green and white asparagus grilled over the fire, served with homemade pesto made from wild garlic picked in Erlenbach.</i>	

GIANT ARTICHOKE	28
<i>Fire-grilled giant artichoke with a parsley, garlic and lemon sauce.</i>	
MUSHROOM BOURGUIGNON WITH POLENTA	42
<i>Seasonal vegetables cooked in a red wine reduction with a mixture of mushrooms and garlic, served on polenta.</i>	
FISCH À LA FISCHSTÜBLI	42
<i>Lake Zurich whitefish, crispy fried. Served with a salad of white cabbage, red chicory and capers with a citrus vinaigrette and homemade mayonnaise.</i>	
POLENTA WITH BACALÀ À LA MINHOTA	40
<i>Fried polenta with cod, paprika, onions and olives.</i>	
LAKE FISH À LA MEUNIÈRE WITH SWEET POTATO PURÉE	41
<i>Fillet of fish of the day, meunière style (lemon, butter, capers, parsley) served with sweet potato purée.</i>	
TAGLIATA OF THE DAY	<i>Ask us!</i>
<i>200 g cut of the day, seared and served with vegetables of the week.</i>	
<i>For children up to 12 years old, we offer the possibility to compose a plate à discrétion for CHF 20.</i>	
<i>Portion of red wine potatoes with rosemary</i>	9.5
<i>Portion of oven potatoes</i>	8.5
<i>Extra bread</i>	3.5

BASQUE CHEESECAKE	14.5
<i>Homemade Basque cheesecake with red fruit coulis.</i>	
HAUS-TIRAMISU	15
<i>Classic tiramisu.</i>	
LEMON SORBET / VANILLA ICE CREAM	4.5 / 6.5
<i>From Schokolato in Wallisellen.</i>	

Bei Allergien / Intoleranzen, bitte beim Personal fragen

Alles preise in CHF

inkl. MWST 8.1%