



FISCHSTÜBLI

ERLENBACH

viel fisch. viel wein. viel liebe

OLIVES 6.5

Marinated olives.

PATÉ OF THE DAY 14.5

Homemade chicken liver or porcini–shiitake pâté, deglazed with port wine and served with bread.

SEASONAL SALAD 15

Salad of different tomatoes with onions and ricotta salata with a balsamic-vinaigrette.

KING PRAWN 9.5 p.p

King prawn grilled over an open fire.

BRUSCHETTE 16

Bruschetta with a tomato-garlic-rosemary-cream, pickled garlic and sardines.

OCTOPUS CARPACCIO 16

Octopus Carpaccio with extra-virgin-olive oil, lemon juice and pickled red onions.

GIANT ARTICHOKE 28
Fire-grilled giant artichoke with a parsley, garlic and lemon sauce.

CEVICHE 27
Ceviche from lake fish with pickled radishes, salicornia, sweet potato puree and three-citrus-juice.

FISCH À LA FISCHSTÜBLI 41
Lake Zurich whitefish, crispy fried. Served with a potato salad with onions, basil and cicorino Rosso with a light vinaigrette.

GRILLED AUBERGINE CAPONATA WITH PEPERONATA 32
Aubergine cooked over the fire, served with a cold peperonata made of different peperonis, garlic, mint and oliveoil.

CALAMARI ALLA GRIGLIA 41
Whole calamari on the fire with Pico de Gallo (tomato salad with spring and white onions, coriander and lime juice.)

TAGLIATA OF THE DAY *Ask us!*
200 g cut of the day, seared and served with vegetables of the week.

For children up to 12 years old, we offer the possibility to compose a plate à discrétion for CHF 20.

Portion of oven potatoes 8.5

Extra bread 3.5

MINT CRÈME BRÛLÉE	10.5
<i>Homemade Basque cheesecake with red fruit coulis.</i>	
PISTACCHIO-TIRAMISU	15
LEMON SORBET / VANILLA ICE CREAM	5.5
<i>From Schokolato in Wallisellen.</i>	
<i>With a shot of Yuzu</i>	+8

Bei Allergien / Intoleranzen, bitte beim Personal fragen

Alles preise in CHF

inkl. MWST 8.1%