



FISCHSTÜBLI
ERLENBACH
viel fisch. viel wein. viel liebe

LIVER PATÉ 14.5
Homemade chicken liver pâté, deglazed with port wine and served with bread.

MUXAMA 13.5
80g tuna charcuterie with lime juice.

APÉRITIF PLATTER 24.5
Aperitif platter with cheese and salami, tapenade, and a seasonal fruit.

SEASONAL SALAD 14.5
Kohlrabi–Granny Smith apple salad with balsamic apple vinegar vinaigrette.

LAMB CUTLETS AND CHESTNUT 27
Braised lamb cutlets with chestnut purée, red fruit coulis, and thyme.

KING PRAWN 9 p.s
Grilled over fire, served with herb butter.

CEVICHE 26
Ceviche from Lake Zurich, from the Weidmann fishery in Stäfa, with pickled radishes, salicornia, sweet potato purée, and three kinds of citrus juices.

BRUSSEL SPROUTS WITH SERAC & HONEY 27
Fire-braised Brussels sprouts from the Böhler organic farm in Seuzach, served with Sérac cheese from the Moléson dairy in Fribourg, smoked honey, fried chickpeas and nori.

POLENTA WITH CHANTERELLES 32

Homemade polenta, served with butter- and miso-sautéed chanterelle mushrooms, lemon zest, and pine nuts.

FISCH À LA FISCHSTÜBLI 42

Whitefish from Lake Zurich, crispy fried. Served with autumnal grilled Belgian endive, braised pumpkin pieces, and pumpkin seeds, topped with a light pomegranate sauce..

POLVO À LAGAREIRO 43

Fire-grilled octopus with Cime di Rapa (turnip greens) and oven potatoes in olive oil and coarse salt..

WILD BOAR SURF & TURF 49

Young wild boar steak marinated in sherry and cooked sous-vide, braised in its own juices. Served with clams and oven potatoes with rosemary

PARSNIP WITH HERB CRUST & CELERY 34

Oven-roasted parsnip slice with a Herbes de Provence crust, accompanied by a velouté of celery, potatoes, and beetroot, topped with crispy apple chips

TAGLIATA DI MANZO 51

Seared, thinly sliced entrecôte with Grana Padano cheese, served with seasonal oven-roasted vegetables and a porcini mushroom reduction.

For children up to and including 12 years old, we offer the option to compose a plate for 20 CHF à discrétion

Oven potatoes	8
Bread with herb butter	5.5
CRUMBLE	11.5
<i>Homemade crumble with seasonal fruits.</i>	
CHOCOLATE CAKE À LA FISCHSTÜBLI	11.5
<i>With roasted hazelnuts and sea salt.</i>	
AFFOGATO AL CAFFÈ	9.5
<i>Espresso with vanilla ice cream from Schokolato in Wallisellen..</i>	
LEMON SORBET WITH SCHNAPPS	16

Alles preise in CHF

inkl. MWST 8.1%