



FISCHSTÜBLI

ERLENBACH
viel fisch. viel wein. viel liebe

LIVER PATÉ	14.5
<i>House-made chicken liver pâté, deglazed with port wine and served with bread.</i>	
MUXAMA	13.5
<i>80 g of tuna charcuterie with lime juice.</i>	
SEASONAL SALAD	14.5
<i>Endive and blood orange salad with an orange vinaigrette.</i>	
KING PRAWN	9 p.s
<i>King prawn grilled over an open fire.</i>	
POT-AU-FEU	36
<i>Classic beef stew made with bone-in beef, caramelized carrots, spring onions, potatoes, and leeks in a fragrant broth. Served with house-made horseradish–apple foam.</i>	
MUSHROOM BOURGUIGNON WITH POLENTA	42
<i>Seasonal vegetables cooked in a red wine reduction with a tender mix of mushrooms and garlic. Served on polenta.</i>	

FISH À LA FISCHSTÜBLI 42
Whitefish from Lake Zurich, crisply fried. Served with tenderstem broccoli.

POLVO À LAGAREIRO 43
Octopus grilled over an open fire with cime di rapa and oven-roasted potatoes, finished with olive oil and fleur de sel.

LAKE FISH A LA MEUNIERE WITH SWEET POTATO PUREE 36
Daily fish fillet à la meunière (lemon juice, butter, capers, parsley) served with sweet potato purée.

DUCK RICE 47
Basmati rice stew with oven-roasted duck, then pulled, served with 'nduja and paprika.

For children up to and including 12 years old, we offer the option to assemble a plate of their choice for CHF 20, à discrétion.

Oven-roasted potatoes 8

Extra bread 3.5

HOUSE TIRAMISU	14
FISCHSTÜBLI CHOCOLATE CAKE <i>With roasted hazelnuts and sea salt.</i>	11.5
AFFOGATO AL CAFFÈ <i>Espresso with vanilla ice cream from Schokolato in Wallisellen.</i>	9.5
LEMON SORBET WITH SCHNAPPS	16
And a glass of: <i>Carmin Larreyda / Les Grains des Copains / Jurançon 2023 / Petit & Gros Manseng</i>	<i>Loire FR 12.5</i>

Alles preise in CHF

inkl. MWST 8.1%