



FISCHSTÜBLI

ERLENBACH
viel fisch. viel wein. viel liebe

OLIVES	6.5
<i>Marinated olives.</i>	
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	15
<i>Salad of different tomatoes with onions and ricotta salata with a balsamic-vinaigrette.</i>	
KING PRAWN	9.5 p.p
<i>King prawn grilled over an open fire.</i>	
BRUSCHETTE	16
<i>Bruschetta with a tomato-garlic-rosemary-cream, pickled garlic and sardines.</i>	
OCTOPUS CARPACIO	16
<i>Octopus Carpaccio with extra-virgin-olive oil, lemon juice and pickled red onions.</i>	

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 42
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 35
Aubergine cooked over the fire, served with a cold peperonata made of different peperonis, garlic, mint and oliveoil.

CALAMARI ALLA GRIGLIA 42
Whole calamari on the fire with Pico de Gallo (tomatosalad with spring and white onions, coriander and limejuice.)

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

FINGER LIME PANNA COTTA	13.5
<i>Homemade Basque cheesecake with red fruit coulis.</i>	
PISTACCHIO-TIRAMISU	15
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%