

MENU

STARTERS

APÉRO PLATE 9
Swiss dry-cured meat specialties

ZOLLHUUS SALAD 14
Salads | mushrooms | cherry tomatoes |
Cucumbers | Croutons | white balsamico

WILD GARLIC FOAM SOUP 14

BEEF TARTAR 25/38
Mustard mayonnaise | capers |
roasted shallots | bread/toast

EGGPLANT TARTAR 23/37
Mustard mayonnaise | capers |
roasted shallots | bread/toast

MINI WAGYU BURGER (50g) 14
Truffel mayonnaise | spinach | roasted shallots

MAIN COURSES

PULLED PORK BURGER 29
Home-smoked pulled pork | BBQ sauce |
Coleslaw | roasted onions | Zollhuus fries

SWISS BEEF BURGER 29
Meat loaf style (beef)
Mashed potatoes | argovian carrots | cream jus

BEEF BURGER 34
Red onions | crispy bacon | lettuce |
Mustard ketchup | sweet potatoe fries

«WIENER SCHNITZEL» 42
The original recipe | fried potatoe salad |
Sauce remoulade

CHICKEN LEG SKEWER 26
Homemade rub

PORK CHOP 32
300g | «Origine» (Swiss trademark)

VEAL FLANK STEAK 36
200g
A wonderful tasty piece of meat | THE insider tip

VEAL RIB EYE 48
250g

BEEF FILET 56
200g | «Origine» (Swiss trademark)

Upgrade (per 50g) 13

NOTE ON OUR MEAT PREPARATION

To ensure that our meat is particularly tender, juicy and tasty, we cook it very gently to your desired cooking level. This is why preparation takes approx. 40 - 60 minutes (depending on weight of cut). But we guarantee: it's worth the wait! «En Guete»!

TIP FROM THE CHEF

Meat connoisseurs usually enjoy their steak «medium rare». The flavor is particularly intense and tasty. Due to the lower core temperature, the meat is not steaming hot.

OUR COOKING LEVELS

RARE: only briefly warmed, almost raw.
Little loss of liquid

MEDIUM RARE: for many the ideal cooking level. Meat tastes juicy and strong.
Color changes slightly to pink.

MEDIUM: similar taste like «medium rare», but increased loss of liquid already noticeable.

MEDIUM WELL: outer crust is dark, middle part slightly pink, meat no longer juicy.

WELL DONE: no more liquid in fibers, the meat is hard.



ALL PRICES IN CHF INCLUDING 8.1% MWST | MEAT ORIGINE: SWITZERLAND

Allergies: Please inform our staff if your food needs special cooking or if you need any information about allergenic ingredients.

MENU

VEGAN

QUINOA BEAN BURGER 30

Avocado | peanut chili sauce | lettuce |
Almond crème fraîche | sweet potatoe fries

32

RED INDIAN LENTILS DAL

Cashew sour half cream | mango chutney |
Naan bread | cilantro | fried oyster mushrooms

VEGGIE

PASTA ZOLLHUUS * 32

«Lumache» Pasta | braised datterini |
Cherry tomatoes | rocket salad | garlic
shallots | sbrinz cheese

RISOTTO * 34

Ticino rice | eggplant | pear | thyme | hazelnut

* vegan version available

CATCH OF THE DAY

PLEASE ASK YOUR WAITER/WAITRESS
ABOUT OUR DAILY FISH DISH.
PRICE DEPENDING ON DAILY OFFER.

SIDE DISHES

CHOICE OF VEGETABLES 8

Oven baked vegetables | steamed seasonal vegetables

SIDE SALAD 7

Leaf salad | house dressing or white balsamico

CHOICE OF SAUCES 3

Maggia pepper | herb butter
chimichurri | home made BBQ

FRENCH FRIES 7

Sweet potatoes or Zollhuus (regular)

RISOTTO 7

White wine | herbs

MASHED POTATOES 7

made of argovian potatoes



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