

# MENU

## STARTERS

### APÉRO PLATE

Swiss dry-cured meat specialties 9  
meat and cheese specialties 18

### ZOLLHUUS SALAD

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

### Marrow Bone (1 piece)

with toasted wood-fired bread 7

2 marrow bones 13

### BEEF TARTAR

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

### EGGPLANT TARTAR

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

### DRY AGED MINI BURGER

50g swiss beef | matured for eight weeks | old 16  
belper tuber | herbs-mayonnaise | spinach salad |  
pickled shallots

## MAIN COURSES

### PULLED PORK BURGER

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

### SWISS «HACKTÄTSCHLI»

Meat loaf style (beef) patty 29  
Mashed potatoes | argovian carrots | cream jus

### BEEF BURGER

Pickled cucumber | smoked raclette cheese | 34  
lettuce | BBQ-Mayonnaise | Zollhuus fries

### «WIENER SCHNITZEL»

The original recipe | fried potatoe salad | 42  
Sauce remoulade

### CHICKEN LEG SKEWER

Homemade rub 26

### PORK CHOP

300g | «Origine» (Swiss trademark) 32

### VEAL FLANK STEAK

200g 34  
A wonderful tasty piece of meat | THE insider tip

### BEEF FLANK STEAK

200g 36

### VEAL RIB EYE

250g 48

### BEEF FILET

200g | «Origine» (Swiss trademark) 56  
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.

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## VEGAN

### QUINOA BEAN BURGER 30

Avocado | peanut chili sauce | lettuce |  
Almond crème fraiche | 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 | Zollhuus (regular) |  
Garlic (chili and lemon)

### RISOTTO 7

White wine | herbs

### MASHED POTATOES 7

made of argovian potatoes



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# SPECIAL MENU

## STARTERS

**SMOKED DUCK BREAST** 24  
green apple gel | celery | pickled red onions

**LAMB'S LETTUCE** 18  
Homemade dressing | crispy bacon | egg | croutons

**TRUFFLED CHESTNUT SOUP** 18  
white portwine | chives

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

## MEAT SIGNATURE DISHES

**CÔTE DE BOEUF «30»** 22  
per 100g (from 700g to 1,6kg) |  
aged for 30 days in our dry-age-cabinet

**CÔTE DE BOEUF «60»** 31  
per 100g (from 700g bis 1,2kg) |  
aged for 60 days in our dry-age-cabinet

**PORTERHOUSE «30»** 26  
per 100g  
aged for 30 days in our dry-age-cabinet

**PORTERHOUSE «60»** 31  
per 100g  
aged for 60 days in our dry-age-cabinet

**PRIME RIB (BEEF)** 25  
per 100g (from 500g to 900g) |  
aged on the bone for 30 days

**T-BONE** 21  
per 100g (from 600g)

**TOMAHAWK** 22  
per 100g (from 800g) |  
Rib EyeSteak on the characteristic long bone

**RINDS RIB EYE** 69  
250g |  
«Wet-aged»

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RESTAURANT  
**ZOLL  
HUUS**  
SEIT 1830

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# DESSERTS

## HAZELNUT CREME BRULÉE

Banana sorbet | passion fruit

15

## LEMON MOUSSE

Green apple sorbet | sea buckthorn jelly

14

## CARAMELIZED CHEESE CAKE

Blackberry sorbet | seasonal fruits

14

## HOME MADE ICE CREAMS & SORBETS

### ICE CREAM

Bittersweet dark chocolate | Bircher-Müesli |  
pistachios | poppy plant |  
Tonka bean | vanilla | white chocolate

### SORBETS

banana | earl grey | orange | raspberry |  
sour cherry | strawberry | tropical | blackberry

per scoop **4**  
whipped cream **2**

## CHOCOLATES / TRUFFLES BY «CHOCOLAT KAUFMANN»

Almond | Champagne | blackberry gin | blackcurrant  
chewy caramel | hazelnut | ice truffle | pekan nut | raspberry truffles |  
cassis | white chocolate | Kettenbrücke Surprise

per piece **3**



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