

MENU

STARTERS

APÉRO PLATE

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

ZOLLHUUS SALAD

Leaf-Salad | mushrooms | cherry tomatoes | 14
Cucumbers | Croutons | white balsamico

Marrow Bone (1 piece)

with toasted wood-fired bread 8

2 marrow bones 15

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 | 31
Coleslaw | roasted onions | Zollhuus fries

SWISS «HACKTÄTSCHLI»

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

BEEF BURGER

Tomato | Creamy mozzarella | 34
Basil-Pesto-Mayonnaise | Rocket salad | Zollhuus
fries

«WIENER SCHNITZEL»

The original recipe | fried potato salad | 42
Sauce remoulade

CHICKEN LEG SKEWER

Homemade rub 27

PORK CHOP

300g | «Origine» (Swiss trademark) 32

VEAL FLANK STEAK

200g 35
A wonderful tasty piece of meat | THE insider tip

BEEF FLANK STEAK

200g 37

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.

RESTAURANT
**ZOLL
HUUS**

SEIT 1830

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

HOMEMADE SPINACH STRUDEL 29
Treenuts | Chimichuri | Vegan ajoli

SPICY CHILI SIN CARNE 30
Potatoes | Vegan creme fraiche | Freshly baked nachos
Guacamole

VEGGIE

FRIED SUSHI RICE 30
Kimchi (spicy) | marinated tofu |
Sesame mayonnaise

ACQUERELLO CARNAROLI RISOTTO * 33
Pepperoni | Mushrooms | Basil | Aceto Balsamic |
Rocket salad | Parmesan

* vegan version available

CATCH OF THE DAY

PLEASE ASK OUR STAFF
FOR OUR DAILY FISH DISH.
PRICE DEPENDING ON DAILY OFFER.

SIDE DISHES

CHOICE OF VEGETABLES 8
Oven baked or steamed seasonal

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) or
Garlic (chili and lemon) or "Rösti Pommes"

RISOTTO 7

MASHED POTATOES 7
Made of argovian potatoes



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SPECIAL MENU

STARTERS

ASPARAGUS PANNA COTTA

Green asparagus | Radish | Wild garlic oil |
Herbs | Bergamot

18

ASPARAGUS SALAD

Datterini tomato | avocado | rocket salad | focaccia

20

ASPARAGUS CREAM SOUP

smoked salmon strips | chives

16

MINI WAGYU BURGER (50g)

Truffle mayonnaise | spinach | roasted shallots

14

MEAT SIGNATURE DISHES

CÔTE DE BOEUF «30»

per 100g (from 700g to 1,6kg) |
aged for 30 days in our dry-age-cabinet

22

CÔTE DE BOEUF «60»

per 100g (from 700g bis 1,2kg) |
aged for 60 days in our dry-age-cabinet

31

BEEF PORTERHOUSE «30»

per 100g
aged for 30 days in our dry-age-cabinet

26

VEAL PORTERHOUSE «30»

per 100g
aged for 30 days in our dry-age-cabinet

31

CÔTE DE VEAU «30»

per 100g
aged for 30 days in our dry-age-cabinet

27

PRIME RIB (BEEF)

per 100g (from 500g to 900g |
aged on the bone for 30 days

25

T-BONE

per 100g (from 600g)

21

TOMAHAWK

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

22

RIB EYE (BEEF)

250g |
«Wet-aged»

69

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