



STÜRMEIERHUUS

Das gutbürgerliche Wirtshaus in Schlieren

Welcome to the Restaurant Stürmeierhuus. We are an establishment, which offers people with health-related limitations the opportunity to successfully integrate into a modern working environment.

Our focus is not only on a culinary enjoyment but also on encouraging, supporting and coaching our employees on their individual path.

We are proud to be a company offering training to people with different backgrounds and skills in order to become part of our dedicated team. With us, each person is perceived in its uniqueness and therefore receives tailor-made guidance to further develop its talents and to unfold its potential.

By visiting our Restaurant, you actively contribute to work integration and you support our employees on their way to more independence and success. At the same time you will enjoy excellent food and a warm service. Quality and hospitality are our top priorities.

In our Restaurant you will experience how work integration and enjoyment blend harmoniously together.

The history of the Stürmeierhuus dates back to 1464. At that time it was a farmhouse with stables. Before opening as a Restaurant in 1985 an elaborate renovation took place and the building was reconstructed according to the original plans from 1532. The name Stürmeierhuus originates from the owner Stürmeier Bräm (tax secretary) who owned the house in 1845 but later sold it.

Learn more about us:



stürmeierhuus.ch



STÜRMEIERHUUS

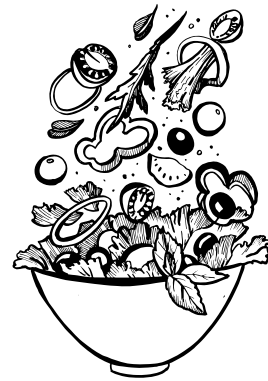
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arbeitskette.ch

Starters

Home smoked char from Römerswil Asparagus salad cream cheese herbs lemon	16.50
Carpaccio of beef «Tafelspitz» Root vegetables chervil-vinaigrette watercress	15.50
Green pea -mint cappuccino Smoked ham puff pastry	13.00



«Stürmi» Classics

Seasonal leaf salad house dressing		9.50
«Stürmi» salad bowl, serves two Starting from 2 persons		12.50

All our prices are quoted in Swiss Francs including 8.1% VAT
If not declared differently our meat, fish and bread comes from Switzerland
. Our staff is pleased to assist you in case of any
inconsistencies or allergies

Main courses

Veal patties with tarragon Mashed potatoes morel sauce seasonal vegetables	37.00
Medium cooked tri- tip of angus beef BBQ-sauce lemon thyme potatoes seasonal vegetables	42.00
Sauteed Swiss Alpine fillet of salmon barley carrots chives limes	44.00
Chard with swiss bio lentil- porcini mushroom stuffing Lovage-tomato- miso stock vegan sour cream	32.00
Homemade lemon- cream cheese ravioli Puntarelle Oberländer Perle cheese cherry tomatoes capers	23.00/33.00



Popular «Stürmi» Classics

Calf`s liver Apples fried onion rings Rösti	36.00
Cordon Bleu of porc Ham Bachtel Stei cheese French fries seasonal vegetables	36.00
Sliced veal stripes «Zürich style» Rösti seasonal vegetables	43.00

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Fondue Chinoise à discrétion (hand cut) starting from 2 persons

Beef- veal- porc	per person	49.50
Only beef- and veal	per person	59.50
Sherry	per person	2.50
	children younger than 12 years	25.00

We serve our house speciality
with 8 different sauces:

tartar | garlic | curry | herbs
cocktail | yoghurt | BBQ | sweet-chili
and french fries or rice



Additional supplements to Fondue Chinoise Seasonal vegetables Rösti taglierini potatoes		7.00
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Sweets

Cheesecake Rhubarb comopte sorrel ice cream		15.50
Elderflower sorbet sparkling wine Lukewarm elderflower muffin		14.50
Chocolate mousse Ginger-brownie poached pear		13.00
Sorbet und ice cream Sorbets: mango lemon	per scoop	5.00
Ice cream: chocolate vanilla stracciatella coffee Whipped cream		+1.50

