

Seasonal starters

white wine soup with herbal croutons
10.50



graved swiss alpine salmon from Lostallo (GR)
dill mustard | cabbage | Pumpernickel
18.00

cauliflower nuggets in a beer batter
salad | wild garlic mayonnaise
14.00

"Stürmi" classic starters

beef tatar(70 / 140g)
pickled vegetables | herbal salad | toast & butter
19.00 / 31.00

seasonal leaf salad with house dressing
9.50



"Stürmi" salad bowl, min.2 persons, per person
11.00



homemade blue potato ravioli with lemon
stalk cabbage | hazelnut
23.00 / 33.00



Seasonal main courses

Coq au vin blanc
leek | Taglierini | morels
36.00

grilled rank of veal
herbal-lime salsa | green peas-Fregola Sarda | carrots
56.00

Swiss whitefish
hollandaise sauce | spring potatoes | broccoli
36.00

"Stürmi" classic main courses

Veal liver «Grandma style»
Rösti | apple | onions
34.00

Cordon Bleu of pork
french fries | seasonal vegetables
38.00

sliced veal in a mushroom cream sauce (Zurich Style)
Rösti | seasonal vegetables
42.00

Vegan herbal potato dumplings
braised vegetable stuffing | red wine jus | celeriac| beetroot |
red cabbage
29.00



Why to visit the «Stürmi»

Fondue Chinoise à discrétion (hand cut), min 2 persons or more

beef | veal | pork

8 homemade sauces

tartar | garlic | curry | herbs | cocktail | yoghurt | BBQ | sweet-chili

served with french fries or rice

48.00 p.p.

beef & veal only

58.00 p.p.

Vegetarian Hot Pot à discrétion, min 2 persons or more



strong mushroom broth

silken tofu cubes & vegetable dumplings

4 toppings

soy sauce | chilli flakes | sesame seeds | cashews

served with

mushrooms | mungo sprouts | boiled egg | vegetables
herbs

48.00 p.p.

Sweets

rhubarb crumble | homemade strawberry sorbet
12.50

sweet cider cream in a glass
almond sponge cake | apple
11.50

caramel-walnut variation | vanilla-ice cream
12.00

1 scoop of sorbet or ice cream of your choice
4.50

our sorbets
mango | lemon

our ice cream
chocolate | vanilla | stracciatelle | coffee

All our prices are quoted in Swiss francs and
include 7.7% VAT.

Declaration: If not declared differently all our meat comes from
Switzerland

Our staff is pleased to assist you in case of any
inconsistencies or allergies

**FUTURE
CUISINE**

performed by

Das vegane Gericht wurde von unserem Küchenchef Claude Dagon
und der Unternehmerin und Kochbuchautorin Lauren Wildbolz
entwickelt. arbeitskette.ch/laurenwildbolz.ch