



Autumnal starters



Homemade mushroom essence with buckwheat and vegetable strips

10.50

Autumn leaf salad with fig dressing
Roasted nuts, dried fruits & fresh goat cheese

15.00

Smoked trout tatar (DK) with sour cream and apple
Celery salad and bread chips

16.00

Starters classic Stürmi



Pumpkin soup with caramelized apple cubes

10.50

Seasonal leaf salad with house dressing

09.50

„Stürmi“ salad bowl, min.2 persons, per person

11.00



Autumnal main courses



Veal blanquette with chanterelles
Mashed potatoes with crispy onions and carrots

39.00

Braised beef «Suure Mocke» from Limousin beef
Polenta from Ticino and red cabbage

38.00

Sauteed duck breast (FR), honey-sesame-orange sauce
bread dumpling and cauliflower

32.00

Lukewarm char from Bremgarten
Small potatoes, oven roasted beet roots and dill

36.00

Fondue Chinoise à discrétion (hand cut)

Beef, veal and pork
served with 8 different homemade sauces
Tartar, Garlic, Curry, Herbs, Cocktail,
Yoghurt, BBQ, Sweet-Chili
as well as french fries or rice

48.00

Beef and veal only, surcharge per person

10.00

Vegetarian version with various vegetables and tofu

41.00

Supplements

French fries | Rösti | Rice | Mashed potatoes |
Vegetables | Salad | Mashed potatoes | Small potatoes

(each additional supplement:7.00 each)

Classics, vegetarian & vegan



Veal liver with Rösti «Grandma style»

32.00

Sliced veal stipes (Zurich Style) served with Rösti and vegetables

42.00

Cordon Bleu of porc with french fries and vegetables

38.00

Vegetarian

Baked Tomme Vaudoise cheese with cranberries
Autumnal vegetables

28.00



The chef recommends

Homemade pumpkin ravioli with sage and brown butter sauce

Belper Knolle

22.00 / 30.00



Vegan

Sweet potato and mushroom cannelloni
carrots and cauliflower

27.00

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



Desserts



Chestnut cake with plum compote
and homemade meringue

12.00

Mascarpone cream with rum fruits
and crumble

11.50

Warm pear crumble served in a glas
Ginger ice cream and chocolate foam

12.50

Vermicelles «Chestnut puree» with homemade meringue
Vanilla ice cream and whipped cream

12.50

1 scoop of sorbet or ice cream of your choice

4.50

We want to do justice to the beautiful ambience and the traditional history of our house. That is why we take care of the rooms and the decoration as well as a first-class kitchen.

The history of the Stürmeierhuus goes back to 1464, when it was once a farmhouse with stables. When it first opened as a restaurant in 1985, the tradition was honoured with an elaborate renovation. The building was demolished and reconstructed according to the original plans from 1532.

The name Stürmeierhuus comes from the owner of 1845, the Stürmeier Bräm (tax secretary), who also resold the house.

Since 2015 the restaurant is part of the social enterprise
Stiftung Arbeitskette