



STÜRMEIERHUUS

Das gutbürgerliche Wirtshaus in Schlieren

Welcome

Welcome to the Restaurant Stürmeierhuus, a foundation that offers people with a health-related disability the chance to integrate into the world of work.

Stiftung

ARBEITSKETTE



Feinste Küche



Ambiente zum Wohlfühlen



Integration



Genuss und Gutes tun

starters

Seasonal leaf salad			11.00
Mixed salad with accompaniments			13.50
<i>The salads are served with house or Italian dressing</i>			
Vegetable essence			11.50
Wild garlic pancakes green asparagus vegetable cubes			
Cured Swiss char			19.50
Celery lime red onions baby lettuce			
Smoky carrot tatar			17.00
Homemade potato bread herb salad egg yolk			

main courses

chicken breast from the Alpstein			34.00
Taglierini morel cream sauce carrots spring leek			
slow-cooked beef rump			39.00
Polenta cube green asparagus BBQ peppers			
Sautéed filet of salmon trout from Bremgarten (AG)			44.00
Chive hollandaise blue potatoes spring vegetable stew			
Potato crumbs			
Vegan lentil roast wrapped in chard			32.00
Crispy asparagus wild garlic mashed potatoes tomato vinaigrette			
Homemade lemon and ricotta ravioli		large portion	34.00
Bimi broccoli Pistachios Date tomatoes			
Nut butter		small portion	24.00

Popular “Stürmi” classics

Veal liver veal jus apple slices fried onions Rösti	36.00
Cordon Bleu of pork smoked ham “Bachtelstei” cheese french fries seasonal vegetables	36.00
Sliced veal stripes «Zürich style» Rösti seasonal vegetables	43.00

Fondue Chinoise (hand cut)

Starting from 2 persons

beef- veal- pork	per person	220 g	49.00
only beef and veal	per person	220 g	59.00
Meat supplement	per plate	220g	19.00

We serve our house speciality
with 8 homemade sauces:

tartare | garlic | curry | herbs
cocktail | yogurt | BBQ | sweet chili
and french fries or rice

Additional supplements 7.00

seasonal vegetables | Rösti | Taglierini



desserts

Caramelised pear with thyme Fior di Latte ice cream Granola pear jelly		13.50
White coffee mousse Kalamansi sorbet dark chocolate butter crumble		16.00
Vegan cheesecake Rhubarb and ginger compote rhubarb sorbet		14.50
Lukewarm chocolate cake cube		5.00
Sorbet und Ice cream	per scoop	5.00
Sorbets: Mango lemon rhubarb Ice cream: chocolate vanilla Stracciatella Sour cream		
whipped cream		+2.00
Affogato Espresso vanilla ice cream		9.00

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