

Pflugstein specials

Boiled Beef in a hearty stock with vegetables, served with rosemary potatoes, bone marrow, horseradish cream, cranberries and wholegrain mustard served upon request at your table with fresh horseradish	49.50	
Homemade Mince Patties with jus, potato purée and vegetables	39.50	
Spent Grain Patties with cream sauce, potato purée and vegetables	37.50	V
Vegetarian Cannelloni Mediterranean-style with spent grain mince	36.00	V
Scaloppine al Limone with lemon cream sauce and fresh tagliarini	50.00	
Pflugstein Burger with Mince Meat from the Butcher Lehmann served in a homemade brioche bun with barbecue sauce, gherkin, pickled red onion, bacon, taleggio cheese and a sweet potato side	41.50	
The Vegetarian Option with spent grain patty, no bacon and same side	39.50	V
Wiener Schnitzel M thin and crispy breaded veal escalope	41.00	
Wiener Schnitzel XL thin and crispy breaded veal escalope	47.00	
Loup de Mer in a Salt Crust filled with herbs and filleted at your table (for 2 persons)	55.50pp	

Rosemary potatoes	Leaf spinach	
French fries or pommes allumettes	Cucumber salad	
Fresh tagliarini	Zucchini and tomatoes	
Lukewarm potato and cucumber salad	Asparagus	9.00/side

fish

Zander Fillet with chive crème fraîche, rosemary potatoes and zucchini and tomatoes	54.00
Chopped Monkfish with red curry peanut sauce, Venere rice and artichokes	55.00

meats

Veal Fillet Strips Zurich-style with homemade roesti and vegetables	56.00
The Vegetarian Option with “Planted” chicken	43.50 V
Beef Fillet with Hollandaise, asparagus and rosemary potatoes	65.00

Origin of meats and fish Veal: Switzerland Beef: Switzerland / Australia Duck: France
 Monkfish: Iceland Zander: Netherlands Loup de mer: France