

Pflugstein specials

Boiled Beef in a hearty stock with vegetables, served with rosemary potatoes, bone marrow, horseradish cream, cranberries and Dijon mustard 45.50
served upon request at your table with fresh horseradish

Homemade Mince Patties “Züri” with mushroom cream sauce, spaetzle and mixed vegetables 38.50

Pflugstein Burger with Swiss Game Mince served in a brioche bun with cranberry sauce, mountain cheese, bacon, fried egg, roasted onions, coleslaw and a side of “Züri” fries 37.50

Wiener Schnitzel M thin and crispy breaded veal escalope 38.00
Wiener Schnitzel XL thin and crispy breaded veal escalope 44.50

Loup de Mer in a Salt Crust filled with herbs and filleted at your table (for 2 persons) 53.50pp

Rosemary potatoes	Leaf spinach	
Züri fries or pommes allumettes	White wine risotto	
Fresh taglierini	Mixed vegetables	
Cucumber salad	Red cabbage	
Homemade spaetzle	Brussels sprouts	8.50/side

fish

Chopped Monkfish with green curry and coconut sauce, Venere rice and pak choi 51.00

Roasted Zander Fillet with liquid almond butter, creamy pumpkin and potato mash and glazed beet 49.00

meats

Braised Roast Pork filled with prunes and served with Vieille Prune jus, potato gratin and bacon-wrapped green beans 45.00

Beef Fillet Strips with mustard cream sauce, fresh taglierini and vegetables 49.00

Origin of meats and fish Veal: Switzerland Beef: Switzerland/Ireland Game: Austria/Germany
 Zander: Poland Monkfish: Iceland Salmon: Norway