

Pflugstein specials

Boiled Beef in a hearty stock with vegetables, served with rosemary potatoes, bone marrow, horseradish, cranberries and wholegrain mustard 49.50
served upon request at your table with fresh horseradish

Mince Patties with mustard cream sauce, potato puree and vegetables 39.50

Spent Grain Patties with mustard cream sauce, potato puree and vegetables 37.50 **V**

Spicy Pumpkin Red Curry with coconut milk, peanuts and Jasmin rice 35.00 **V**

Scaloppine al Limone with lemon cream sauce and fresh taglierini 50.00

Venison Burger with Venison from the Butcher Lehmann
served in a homemade brioche bun with cranberry chutney, taleggio,
fried onions, bacon and pommes allumettes 42.50

The "Planted" Option with no bacon and same sides 42.50 **V**

Wiener Schnitzel M thin and crispy breaded veal escalope 42.00

Wiener Schnitzel XL thin and crispy breaded veal escalope 48.00

Also available gluten-free!

Loup de Mer in a Salt Crust filled with herbs and filleted at your table
(for 2 persons) 56.50pp

Rosemary potatoes	Leaf spinach	
French fries or pommes allumettes	Cucumber salad	
Fresh Taglierini	homemade Spaetzle	
Lukewarm potato and cucumber salad	Savoy or red cabbage	9.00/side

fish

Monkfish Medallion with lemon and caper sauce, ratatouille and gnocchi 57.00

Zander Fillet pan-seared skin-side down with creamy truffled leak
and Venere rice 55.00

meats

Veal Fillet Strips Zurich-style with homemade roesti and vegetables 56.00

The Vegetarian Option with "Planted" chicken 44.50 **V**

Saddle of Venison with game cream sauce, glazed chestnuts, mirza apple,
spaetzle and red cabbage 64.00

Origin of meats and fish Veal: Switzerland Beef: Switzerland Duck: France Venison: Germany / Austria
Prawns: Italy Monkfish: Iceland Zander: Poland Loup de mer: Greece

Our bread is made in Europe.