



Feinbürgerlich

The scent of onions sauteed in butter, of wine evaporating sizzling in the pan, of bones and vegetables giving their soul to a broth, of a stew that seems to double in intensity with every hour: all of this represents the magic of good cooking.

If we add passion and care in the search for the best ingredients, curiosity for contemporary techniques, a dash of imagination and originality in presentation, then our cuisine — we call it feinbürgerlich — is created. A loving cuisine that, despite its sophistication, does not forget its roots, is guided by the seasons and reflects the traditions of its culinary origins on the plate.

To do this, we at the Lindenhofkeller draw on two essential cultural circles: my home region of Franconia and the Swiss Alps. What my team and I prepare for you is food that we would want for ourselves.

Enjoy with your eyes, nose and taste buds,
with fork, spoon and fingers!

chef's choice menu with & without meat

4 courses	132
5 courses	155
6 courses	175

The menu can be ordered upon request

Steak „delmonico“ from selvener wagyu beef +15

It should be noted that we serve the menus only to a whole table.

accompanying drinks with & without alcohol

4 glasses	60
5 glasses	75
6 glasses	90

We are happy to inform you about the allergenic ingredients in our dishes.
All prices incl. 8.1% MwSt. in CHF.

Brotzeit

Our Brotzeit combines many skills. I was allowed to look over the shoulders of master baker Florian Schmitt and his brothers during a night shift. We used to go to school together or played in the same football team, and now he patiently showed me how to bake the crispiest and fluffiest pretzels in the whole country. They are served warm and hang on a carefully carved pretzel tree by wood artist Nico Jendrusch.

The cold cuts platter is stocked with specialities from old Franconia, a white pressed sausage "Pressack" from the bladder, the smoked sausages "Rauchpeitschen", or an elegant blood sausage "Rotgelegter". Also, a carefully crafted mangalitza lardo, which I enjoyed during my visit to Nicola Eicke's ageing cellar here in Switzerland.

Greens, fresh and pickled, also make our hearts beat faster. We serve them with a family recipe of "Gerupften", the Franconian version of Obatzter, in which ripened soft cheese is mixed with butter, onions and paprika powder.

Brotzeit for 2 people

65

pretzels and wheat rolls
with raw milk butter

greens fresh & pickled
with obatzter cheese of Maria Anna Rösch

cold cuts platter
lardo from Mangalitza
white press bag from the bladder
coppa from Duroc

beef tatar bone marrow cream beetroot wild garlic
lettuce hearts pistachio elder flower vinaigrette
red cabbage essenz

The offer varies according to season and availability.

A la carte

wheat rolls with butter from splügen	6
pretzel and gerupfter (obatzter cheese)	14

Starter

lettuce hearts pistachio elder flower vinaigrette	24
pork in aspic terrine pickled radishes herb vinaigrette	26
essenz of oxtail & veal ravioli	28
egg custard young peas morel wild herbs from schwamendingen	28
nocks of pike & crayfish spinach smoked fish foam	32
asparagus from baden bee pollen dandelion capers	30
tortelloni from Belperknolle nutbutter sherry vinegar P. Ximénez	32

Main Course

crispy suckling pig dried pear from lömmenschwil potatoe salad	55
steak „delmonico” from selvener wagyu beef	65
fried potatoes cream of young garlic onion shoyu	

on pre-order for 1-4 persons	
whole breton turbot roasted in the oven, approx 1,5 kg	
mountain potatoe morel pea frank. silvaner gg 2008	280

Dessert

tahiti vanilla ice cream	7
sorbet from felchlin chocolate	7
eggnog in a stamperl	9
birch milk ice cream cocoa salted caramel ganache	22
sorell sorbet rhubarb from seuzach raspberry	22
variation of swiss cheese	22
bergmatter & jersey blue from willi schmid sennenfladen zurich oberland	
panforte black walnut orange jam	

Declaration

We work closely with our food producers in the region, as well as from Sebastian's Franconian origin. This creates sincere cooperation, which we in the Lindenhofkeller can be enjoyed authentically.

Swiss meat and sausage products, Stadtmetzgerei Reif, Zürichberg

Duroc und Mangalitza pork
Nicola Eicke, free range over the whole year

Freshwater fish caught by Sämi Weidmann lake of Zürich, Stäfa
Whitefish, carp, Lake trout and many more.

Bianchi: Swiss Pike Perch, crayfish, Saltwater fish Bretagne, France

Swiss cheese & Milk products: Molki Stans, Willi Schmid, Chäs & Co.,
Toni Odermatt

Swiss poulards and young roosters, Roman Clavadetscher, Malans,
Bündner Herrschaft

Best Mushrooms & Truffle from the market, Augustus Feinkost Zürich

Special Chocolate, La Flor Zürich

Bread, wood oven bakery Bio-Beck Lehmann

Vegetables, farm network company Marinello, fresh products from the local
Bürkliplatzmarkt

Rhön hazelnut, farming community Valeria from Grossbardorf in Unterfranken,
Germany

Swiss deer & venison, hunter Treutlinger, Kanton Schwyz

Austrian deer & venison, Selection Alfred von Escher