



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!

Truffle season at Lindenhofkeller

We recommend white truffles with dishes such as pumpkin lasagna, Alpine cheese dumplings, and veal cutlet, or as an additional delicacy to accompany your menu or à la carte meal.

tagliolini with truffle foam

22/36

+ white truffles shaved at the table

at daily price

chef's choice menu

the „Brotzeit“

the crispiest wheat rolls and pretzels from Zurich with edelweiss butter
beef tartare with tarragon & kohlrabi
pork belly cracker with crackling lard
chili sausage
radish rolls with obazter cheese pickled cucumber radishes
pumpkin sorbet with sour cream foam & sea buckthorn
smoked trout mousse with palm kale and pear vinaigrette

game terrine with freshly shaved truffles
served with roasted chicory & Schwamendinger barberries

pikeperch from lake maggiore cooked until tender
with fried cabbage, spiced apple & kimchi beurre-blanc

venison from zurich hunt with cranberry sauce
with potato dumplings, botzi pears & brussels sprouts

swiss rawmilk cheese with schlorzifladen & pear mustard

caramel pudding with rhön quince & sour cream ice cream

4 courses	with Brotzeit, starter, main course & dessert or cheese	135
5 courses	with Brotzeit, both starters, main course & dessert or cheese	155
6 courses	complete	175
veal cutlet	available as an alternative in the main course upon request	+10
from the Reif butcher's shop		

Of course, the Chef's Choice menu can also be ordered as a vegetarian option.
Please note that menus are only served to the whole table.

supervised drinking

Whether it's a freshly tapped beer or wine produced with a lot of time and care. Your path to bliss, may it benefit your well-being - cheers.

4 glasses	65
5 glasses	80
6 glasses	95

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

A la carte

We always have something to offer —
our delicacies individually and as an addition to the menu.

wheat bread with edelweiss butter	7
home-baked pretzels & obatzter cheece	16
NOlives from the cornel sherry	6
The regional counterpart to the olive — hand-picked 50 meters away	
sausage salad to die for, with Gruyère & radish slices	26
game terrine with freshly shaved truffles	26
served with roasted chicory & Schwamendinger barberries	
bamberger hörnla potato with spiced molasses, cream, and lemon sauerkraut	24
pumpkin lasagna with vadouvan foam & bitter salad	28
oxtail essence with mushroom tortelloni, croutons & parsley	28
the crispiest suckling pig in town with dried pear & beer sauce	38
baked veal cutlet viennese style	68
served with homemade french fries with cranberry & radicchio on horseradish dressing	
whole trout freshly smoked,	45
with boiled potatoes, roasted cauliflower & pickled egg yolk	
young celery baked in the oven	42
with white wine pears, roasted black trumpet mushrooms, and endive	
fellenberger plums with poppy seed cake & fig leaf ice cream	22
caramel pudding with rhön quince & sour cream ice cream	22
swiss rawmilk cheese with schlorzifladen & pear mustard	20
lemon sorbet from the terrace infused with Turicum vodka	14
baked apple ice cream a seasonal speciality and only available for a short time	7

Für daheim

Wie jedes Jahr gibt es bei uns am 23. Dezember den grossen Weihnachtsverkauf, bei dem ihr euch mit lauter schönen Sachen für die Festtage eindecken könnt. Bestellt direkt bei uns per Mail oder über die Webseite.

Und für alle, die nicht so lange warten möchten oder schon vorab ein Geschenk für ein Firmenfest oder Jubiläum brauchen, haben wir hier eine kleine Auswahl zusammengestellt. A bissel was geht ja immer.

Flasche Negroni LHK à 5 Drinks	0.5l	49
---------------------------------------	------	----

Unser Negroni überzeugt mit seiner Süffigkeit und ist der ideale Starter für einen feuchtfröhlichen Abend. Charaktervoll, ausgewogen — einfach unwiderstehlich. Ein Muss für jede private Sammlung.

Flasche Gletscherwasser à 5 Drinks	0.5l	49
---	------	----

So klar wie ein Gebirgsbach — ideal kombiniert mit einem Tropfen Kräuteröl.

Flasche Dicke Quitte à 5 Drinks	0.5l	49
--	------	----

Die Quitte — golden, würzig, charaktervoll.

Flasche LHK Eierlikör	0.5l	25
------------------------------	------	----

Ursprünglich von Sebastians Grossmutter entwickelt, um die sommerliche Eierflut auf dem Bauernhof haltbar zu machen — für den späteren Genuss in flüssiger Form.

Heute feiert dieser Klassiker sein Revival und hat einen festen Platz auf unserer Karte.

Käsefondue LHK Spezialmischung

a bissl Schaf geht immer	400 gr.	24
--------------------------	---------	----

Käsefondue Hausmischung Mauerhofer	400 gr.	20
---	---------	----

Ganze gefüllte Weihnachtsente	für 2 Personen	160
--------------------------------------	----------------	-----

mit Rotkraut, Knödel & Jus

Geschmorte Kalbsbacken	1 Port.	44
-------------------------------	---------	----

mit Rotkohl, Kartoffelpuree & Jus

Rinderroulade	1 Port.	38
----------------------	---------	----

mit Rotkohl, Kartoffelpuree & Jus

Weihnachtsterrine vom Wild	100 gr.	18
-----------------------------------	---------	----

mit Rotkohl, Kartoffelpuree & Jus

dazu hausgebackenes Brioche	1 Port.	6
-----------------------------	---------	---

Hausgeräucherter Schweizer Saibling	ca. 450 gr.	37
--	-------------	----

Weisser Trüffel	nach Tagespreis	
------------------------	-----------------	--

Lindenhofkeller Cap		35
----------------------------	--	----

We are happy to inform you about the allergenic ingredients in our dishes.

All prices incl. 8.1% MwSt. in CHF.

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 raw milk cheese & milk products

Idea Salentina Winterthur, Molki Stans, Toni Odermatt, Fromage Mauerhofer

swiss meat and sausage products, Reif butcher's shop, Zürichberg

swiss game, hunter Raphael Frei

swiss fish, Sämi Weidmann Lake Zurich, Stäfa.

whitefish, carp, lake trout and everything else that swims in the lake.

swiss pikeperch & char, crayfish — Bianchi company

bremgarten brown trout

sea fish & crustaceans, Brittany, France

suckling pig, southern Germany — there simply isn't enough locally.

swiss chicken and young cocks, Roman Clavadetscher,

malans, Bündner Herrschaft

ducks & poultry specialties, France, Selection Alfred von Escher

mushrooms & truffles, Augustus Feinkost, Zurich

vegetables, farm network company Marinello, Bürkliplatz market

Our wheat rolls and pretzels are baked in-house — all ingredients are sourced from
Switzerland.

wild herbs from the canton of Zurich, hand-picked by the team

Rhön hazelnutz, farming community Valeria, Grossbardorf, Lower Franconia

chocolate, company Felchlin