



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

the „Brotzeit“

the crispiest wheat rolls and pretzels from Zurich with edelweiss butter
pork in aspic with green beans & sour cream
chili sausage, smoked & handcrafted
radish rolls with obazter cheese pickled cucumber radishes
pork belly cracker with crackling lard
jalapeño foam with cucumber sorbet & smoked almonds
swiss tomatoes with stracciatella & elderflower vinaigrette

pickled mackerel

with fresh peas, apple-horseradish & buttermilk

braised Black Angus beef brisket & carpaccio

served with Pommes Anna, roasted chanterelles & alpsbrinz foam

baked époisses strong served

with Valais apricots & caramel foam

sour cream ice-cream with zug cherries, poppy seed cake & double cream

4 courses	with Brotzeit, starter, main course & dessert or cheese	135
5 courses	complete	155
halibut	available as an alternative in the main course upon request	+10
baked in filo pastry with crayfish & a fresh cucumber-mint salad		

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.

3 glasses	50
4 glasses	65
5 glasses	80

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.

the crispiest wheat rolls with edelweiss butter	7
home-baked pretzels & obatzter cheese	16
sausage salad with Gruyère & radish slices	26
pickled mackerel	26
with fresh peas, apple-horseradish & buttermilk	
watermelon & kohlrabi	26
with ceviche, chili crunch oil, and cumin mayonnaise	
melon gazpacho fresh & cold	20
potato noodles	28
with nutbutter foam & lemon sauerkraut	
the crispiest suckling pig in town	48
with potato salad, dried pear & beer sauce	
paked halibut in filo pastry	55
with crayfish & a fresh cucumber-mint salad	
deep-fried courgette flowers with aioli	40
served on peperonata, warm pepperoni foam and a herb salad	
sour cream ice-cream with zug cherries, poppy seed cake & double cream	22
salted caramel ice-cream	22
with chocolate mousse on a summer fennel bisquit & red currant	
baked époisses strong served	18
with Valais apricots & caramel foam	
may the eggnog with you homemade an served in a shot glass	9
rose petal ice-cream a seasonal specialty available only for a short time	7
chocolate sorbet it must not end without	7

for home

If you would like to take something home with you, here is a small selection that we will be happy to pack for you if you order in advance. We do, however, already have a few things lined up.

Flasche Negroni LHK à 5 Drinks 0.5l / 0.25l 49/25

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

Flasche Gletscherwasser à 5 Drinks 0.5l / 0.25l 49/25

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

Flasche LHK Eierlikör 0.5l / 0.25l 25/13

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.

Griebenschmalz Gläschen 3

Lindenhofkeller Hausdressing 0.75l 14

Ochsenschwanzessenz 300ml 30

Geschmorte Kalbsbacken 1 Port. 32

Rohmilch-Käsekuchen 25cm 75

Lindenhofkeller Cap 35

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

mackarel, north sea

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

beef, switzerland

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