



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
beef tartare with kohlrabi and tarragon
chili sausage, smoked & handcrafted
radish rolls with obazter cheese, pickled & cucumber
pork belly cracker with crackling lard
pumpkin ice cream with sour cream foam & sea buckthorn
egg salad with pear dressing, herb salad & pumpkin seeds

game terrine with venison liver & shoulder

with caramelized chicory, swiss plums & truffles

pike perch from lago maggiore

with sautéed chinese cabbage slices, spiced apples & kimchi beurre blanc

venison from Zurich hunt

with potao dumplings, glazed brussels sprout crown & star anise pear

baked époisses strong served

with valais apricots & caramel foam

wild blueberries

with rhön hazelnut brittle, hay milk ice-cream & chantilly 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
Zurich veal	available as an alternative in the main course upon request	+20
königsberg style with mashed potatoes, crispy capes & beetroot-apple 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.

Truffle Season at Lindenhofkeller

Year after year, we are gripped by mushroom fever. We begin by heading to our familiar spots in the forest—finding chanterelles in bright yellow rings, black trumpets, and wood hedgehogs.

A true delight on mild autumn days.

Add a few porcini mushrooms to the basket, and the day is perfect.

As the mushroom season draws to a close, when nature begins to settle into rest and hardly anything new sprouts from the ground, the aroma reaches its peak – fresh truffles!

With their incomparable scent, they mark a magnificent finale, surpassing everything the forest has offered until then.

In addition to the regular menu, we recommend

homemade ravioli with duck rillettes & albufera foam	35/48
homemade ravioli with comté & truffle foam	35/48
pasta with truffle foam	28/36

Available with white truffles shaved at the table upon request
at the daily market price

Of course, you can also enjoy the white truffle with dishes such as pumpkin lasagne,
Zurich veal, or venison.

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
game terrine with venison liver & shoulder with caramelized chicory, swiss plums & truffles	28
carpaccio of smoked young beets with stracciatella di burrata & zurich barberries	24
pumpkin cream soup comfortingly warm	22
oxtail essence powerful & clear	25
with liver dumpling	+5
with veal dumpling	+5
baked pumpkin lasagna with vadouvan foam, crisp endive & sea buckthorn	28
the crispiest suckling pig in town with potato dumpling, dried pear & beer sauce	48
zurich veal königsberg style with mashed potatoes, crispy capes & beetroot-apple salad	65
pike perch from lago Maggiore with roasted potato noodles, spiced apples & kimchi beurre blanc	50
deep-fried parasol mushroom with small boiled potatoes, lemon mayonnaise & parsley root	42
wild blueberries with rhön hazelnut brittle, hay milk ice-cream & chantilly cream	22
zurich grapes K6 on fresh yogurt ice-cream with quark mousse, crunchy wafer & warm sabayon	22
baked époisses strong served with valais apricots & caramel foam	20
cold hen vanilla ice-cream with eggnog	14
may the eggnog with you homemade an served in a shot glass	9
fig leaf milk ice-cream a seasonal specialty available for a limited time only	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