



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, duck ognolotti und beef fillet, 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
beetroot sorbet with horseradish foam & brown bread crumbs
smoked trout mousse with palm kale and pear vinaigrette

salmon Label Rouge smoked in-house

with creamed spinach, fresh watercress and honey mustard marinade

pikeperch from lake maggiore cooked until tender

with fried cabbage, spiced apple & kimchi beurre-blanc

roasted duck breast

with jerusalem artichoke mousseline, creamed savoy cabbage, truffles & yuzu

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
beef fillet	available as an alternative in the main course upon request	+10
from Swiss pasture-raised cattle		

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
salmon Label Rouge smoked in-house	
with creamed spinach, fresh watercress and honey mustard marinade	26
bamberger hörnla potato with spiced molasses, cream, and lemon sauerkraut	24
pumpkin lasagna with vadouvan foam & bitter salad	28
game essence with croutons & parsley	28
duck agnolotti with albufera sauce	35
the crispiest suckling pig in town with dried pear & beer sauce	38
roasted beef fillet	
with jerusalem artichoke mousseline, creamed savoy cabbage, truffles & yuzu	75
atlantic red mullet with vaud saucisson	
with mashed potatoes, puntarelle & shellfish foam	48
young celery baked in the oven	42
with white wine pears, roasted black trumpet mushrooms, and endive	
baked apple sorbet	
with speculoos cookies, double cream & mulled wine sauce	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
chocolate sorbet	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
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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	49
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So klar wie ein Gebirgsbach — ideal kombiniert mit einem Tropfen Kräuteröl.

Flasche Dicke Quitte à 5 Drinks	0.5l	49
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Die Quitte — golden, würzig, charaktervoll.

Flasche LHK Eierlikör	0.5l	25
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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
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Käsefondue Hausmischung Mauerhofer	400 gr.	20
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Ganze gefüllte Weihnachtsente	für 2 Personen	160
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mit Rotkraut, Knödel & Jus

Geschmorte Kalbsbacken	1 Port.	44
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mit Rotkohl, Kartoffelpuree & Jus

Rinderroulade	1 Port.	38
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mit Rotkohl, Kartoffelpuree & Jus

Weihnachtsterrine vom Wild	100 gr.	18
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mit Rotkohl, Kartoffelpuree & Jus

dazu hausgebackenes Brioche	1 Port.	6
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Hausgeräucherter Schweizer Saibling	ca. 450 gr.	37
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Weisser Trüffel	nach Tagespreis	
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Lindenhofkeller Cap		35
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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