



## **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 the Perigord truffle with dishes such as Alpsbrinzstrudel, duck agnolotti, and leek hearts. Or as an additional delicacy to the menu or à la carte.

### **spaetzle with mountain cheese & dried pear**

+22

+ whit Perigord 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 cauliflower, peanuts & egg yolk  
pork belly cracker with crackling lard  
chili sausage  
radish rolls with obazter cheece 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 sorell and honey mustard marinade

## **pikeperch from lake maggiore** cooked until tender

with crispy fried cabbage on goulash sauce & sauerkraut beurre-blanc

## **challans duck breast and liver in puff pastry strudel**

in jerusalem artichoke mousseline & creamed savoy cabbage with Périgord truffles & yuzu

## **swiss rawmilk cheese** with schlorzifladen & smoked fig jam

## **world-class baked apple sorbet** with speculoos, double cream & gluehwine sauce

<b>4 courses</b>	with Brotzeit, starter, main course & dessert or cheese	135
<b>5 courses</b>	with Brotzeit, both starters, main course & dessert or cheese	155
<b>6 courses</b>	complete	175
<b>beef fillet</b>	available as an alternative in the main course upon request	+10
<b>from swiss pasture-raised cattle</b>		

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.

<b>4 glasses</b>	65
<b>5 glasses</b>	80
<b>6 glasses</b>	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.

<b>the crispiest wheat rolls</b> with edelweiss butter	7
<b>home-baked pretzels &amp; obatzter cheece</b>	16
<b>NOlives from the cornel sherry</b>	6
The regional counterpart to the olive — hand-picked 50 meters away	
<b>sausage salad</b> to die for, with Gruyère & radish slices	26
<b>salmon Label Rouge</b> smoked in-house	26
with creamed spinach, fresh watercress and honey mustard marinade	
<b>bamberger hörnla</b> the traditional potato since the 19th century	24
with spiced molasses, cream, and lemon sauerkraut	
<b>strudel made from 3-year-old Alpsbrinz cheese and savoy cabbage</b>	28
served with crispy outdoor lamb's lettuce and apple verjus	
<b>oxtail essence</b> clear and powerful	28
<b>duck agnolotti</b> with albufera sauce	35
<b>classic braised beef roulade</b>	38
with parsley root, spiced gingerbread & bone marrow	
<b>roasted beef fillet</b> with freshly shaved Perigord	75
with jerusalem artichoke mousseline, creamed savoy cabbage & yuzu	
<b>atlantic red mullet with vaud saucisson</b>	48
on puntarelle, sea asparagus and mussels	
<b>roasted leek hearts</b>	45
with potato rösti, black trumpet mushrooms & beechwood charcoal emulsion	
<b>world-class baked apple sorbet</b>	22
with speculoos cookies, double cream & mulled wine sauce	
<b>fresh mandarin sorbet</b>	22
with amaranth brittle, cardamom chantilly cream & passion fruit	
<b>birchmilk ice-cream</b> a seasonal specialty available only for a short time	7
<b>It must not end without my chocolate sorbet</b>	7
<b>swiss rawmilk cheese</b> with schlorzifladen & pear mustard	20

# 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.

<b>Flasche Negroni LHK</b> 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.		
<b>Flasche Gletscherwasser</b> à 5 Drinks	0.5l	49
So klar wie ein Gebirgsbach — ideal kombiniert mit einem Tropfen Kräuteröl.		
<b>Flasche Dicke Quitte</b> à 5 Drinks	0.5l	49
Die Quitte — golden, würzig, charaktervoll.		
<b>Flasche LHK Eierlikör</b>	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.		
<b>Käsefondué LHK Spezialmischung</b>		
a bissl Schaf geht immer	400 gr.	24
<b>Käsefondué Hausmischung Mauerhofer</b>	400 gr.	20
<b>Geschmorte Kalbsbacken</b>	1 Port.	44
mit Rotkohl, Kartoffelpuree & Jus		
<b>Rinderroulade</b>	1 Port.	38
mit Rotkohl, Kartoffelpuree & Jus		
<b>Weihnachtsterrine vom Wild</b>	100 gr.	18
dazu hausgebackenes Brioche	1 Port.	6
<b>Hausgeräucherter Schweizer Saibling</b>	ca. 450 gr.	37
<b>Lindenhofkeller Cap</b>		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

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 hazelnut, farming community Valeria, Grossbardorf, Lower Franconia

chocolate, company Felchlin