

STARTERS

Soup ♡ 🌿	16
Grilled pumpkin soup, kale chips	
Salad 🌿	18
Autumn salad, marinated Swiss mushrooms, pumpkin & honey dressing	
King oyster mushroom ♡ 🌿	19
Grilled king oyster mushroom, herb crumble, pumpkin seed risotto	
Black salsify ♡ 🌿	17
Whole grilled black salsify, herby cream cheese, grapes, pickled vegetables	
Goat's cheese	21
Caramelised goat's cheese, pears, crackers, kale	
Pumpkin	23
Carpaccio of Swiss pumpkin, marinated in herbs, pumpkin & quince jam, sweet chestnut crumble	
Beetroot tartare ♡ 🌿*	23
Beetroot tartare, sour cream, blinis	
Main-course size	29
Beef tartare 🌿*	26
Hand-cut beef tartare, potato bread toast	
Main-course size	37
Bone marrow 🌿 *	22
Grilled bone marrow, toast	
Small portion	16

**With gluten-free bread on request*

All prices in CHF including VAT



The recipe for this dish does not contain any ingredients of animal origin (vegan). However, accidental cross-contamination cannot be fully excluded.



The recipe for this dish does not include any gluten-containing ingredients. However, accidental cross-contamination cannot be fully excluded. Gluten-free bread available on request.

Origins of our veal, beef, pork and chicken: Switzerland | Lamb: Switzerland/Ireland | Fish: Lake Zurich

Our staff will be happy to provide information on allergies and intolerances. Alternatively, please scan the QR code for a list of allergens.



MAINS

Butternut squash  		34
Grilled slice of butternut squash, pumpkin chips, burnt pumpkin seeds, pickled pumpkin, potato mash		
Mushrooms   From specialist suppliers Pilzchef		38
Grilled Swiss lion's mane and oyster mushrooms, chanterelle chutney, pumpkin & potato mash		
Autumn vegetables  		36
Pumpkin, pointed cabbage, grilled black salsify, kale chips and king oyster mushrooms, served with sweet chestnuts and a cranberry yoghurt dip		
Autumn gnocchi 		32
Gnocchi, Swiss mushrooms, sweet chestnut sauce		
Cauliflower – Enja signature dish  		34
Grilled spicy cauliflower, lemon yoghurt, hummus, pieces of apple		
Fish 		49
Grilled pike perch from Sins in Aargau, seasonal vegetables Plus your choice of side dish		
Chicken 		39
Grilled regional chicken breast, seasonal vegetables Plus your choice of side dish		
Wild boar	220 g	49
Grilled Swiss wild boar chop, venison jus, grilled shallots, pumpkin hummus, home-made spaetzle noodles, cranberries		
Venison		59
Grilled Swiss knuckle of venison, venison jus, grilled pumpkin, Brussels sprouts, sweet chestnuts, home-made spaetzle noodles		
Flank steak 	200 g	46
Grilled regional flank steak, seasonal vegetables Plus your choice of side dish and sauce		
Ribeye steak 	200 g	48
Grilled regional ribeye steak, seasonal vegetables 300 g 64 Plus your choice of side dish and sauce		
Veal 	200 g	56
Grilled regional veal chops, seasonal vegetables 300 g 68 Plus your choice of side dish		

Sides

Home-made spaetzle, pommes allumettes
Mashed potato, baked potato, red rice

Sauces

Jus, Béarnaise, Enja's house chimichurri, spicy chef sauce, Café de Paris

DESSERTS & CHEESES

Sweet chestnuts ♡	16
Mini meringues, glazed Swiss sweet chestnuts, chestnut foam, plum sorbet	
Sweet pumpkin	18
Trio of ice creams (pumpkin, plum, vanilla), pumpkin foam, grilled figs	
Cheesecake	18
Cheesecake, plum sorbet	
Apple cake	16
Apple crumble cake, roasted almonds, rum-soaked raisins (alcohol-free), cream	
Tiramisu	16
Plum tiramisu	
Iced coffee	14
Homemade whipped iced coffee	
With Fricktal kirsch	16
Chocolate	16
Chocolate biscuit filled with homemade chocolate mousse and apple chocolates	
Cheeseboard 🍷*	22
A selection of cheeses from our suppliers Jumi, served with honey mustard, walnuts, dried fruits, honey	

ICE CREAMS AND SORBETS

All home-made:	5
Chocolate	
Vanilla ♡	
Coffee	
Pumpkin	
Plum sorbet ♡	
Enja Sorbet Surprise ♡	