ENJA LUNCH-MENU

The Soup Carrot and ginger soup with lemon oil The Salad Autumn salad with pumpkin dressing and pickled vegetables The Main - Vegetables of the day - Catch of the day - Fish of the day from lake Zurich with vegetables and mashed potato 33 - Meat of the day - Pork neck steak with mushroom cream sauce and mashed potatoes Side dish of the day - Autumn vegetables, red rice, grilled potatoes, French fries allumettes, napkin dumplings, mashed potatoes, spaetzli Mini-Desserts - Chocolate cake, cinnamon bun, vanilla cream with cranberries LUNCH MENU VARIATIONEN - Bean falafel with beetroot cream, savoy cabbage, mushrooms and herb dip - Grilled 'Züri Wurst' trio with autumn vegetables, roast potatoes & mustard - Beef brisket with grilled vegetables, pumpkin mashed potatoes and jus - Gnocchi with pumpkin sauce, kale, chestnuts and seeds - Grilled mushroom ragout with cremolata and napkin dumplings 29
Autumn salad with pumpkin dressing and pickled vegetables The Main - Vegetables of the day - Catch of the day - Mushroom quiche with coleslaw and sour cream - Catch of the day - Meat of the day - Meat of the day - Pork neck steak with mushroom cream sauce and mashed potatoes Side dish of the day Autumn vegetables, red rice, grilled potatoes, French fries allumettes, napkin dumplings, mashed potatoes, spaetzli Mini-Desserts Chocolate cake, cinnamon bun, vanilla cream with cranberries - Bean falafel with beetroot cream, savoy cabbage, mushrooms and herb dip - Grilled 'Züri Wurst' trio with autumn vegetables, roast potatoes & mustard - Beef brisket with grilled vegetables, pumpkin mashed potatoes and jus - Gnocchi with pumpkin sauce, kale, chestnuts and seeds
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NORMAN'S LUNCH SPECIAL
Honey beetroot, goat's cheese, mushrooms and lamb's lettuce on grilled baguette & 25 coleslaw Served with French fries allumettes 6
Pulled pork with spicy chef's sauce, pumpkin, kale & sour cream on a grilled baguette and coleslaw Served with French fries allumettes 6

All prices in CHF including VAT.



The recipe of this dish contains no ingredients of animal origin (vegan). Unintentional mixing cannot be completely ruled out.



The recipe of this dish does not contain any gluten-containing ingredients.

Unintentional cross-contamination cannot be completely ruled out.

Gluten-free bread is available upon request.

Origin of veal, beef, pork, chicken: Switzerland | Fish: Lake Zurich

Regarding allergens and intolerances, our staff will be happy to provide information. Allergen list:

