

STARTERS

Soup ♡ 🌿	16
White asparagus soup, caramelised green asparagus	
Salad ♡ 🌿	16
Spring salad, asparagus tips, radish, asparagus dressing	
Carrot ♡ 🌿	18
Grilled carrots, mashed potato, wild garlic pesto, toasted almonds	
Artichoke ♡ 🌿	21
Grilled artichoke, walnut vinaigrette, lime sour cream	
Goat's cheese 🌿	21
Caramelised goat's cheese, wild garlic pesto, spinach, pickled rhubarb	
Salmon 🌿	28
Cured salmon from the Lostallo region of Switzerland, baby spinach, lime, lemon	
Steak tartare – with our special house sauce 🌿 *	28
Steak tartare, pickles, caperberries	
Main-course size	37
Bone marrow 🌿 *	16
Grilled bone marrow with toast	
Large portion	22

*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

Gnocchi ♡ 🌿		32
Homemade wild garlic gnocchi, grilled spring onions, sun-dried tomatoes		
Peas ♡ 🌿		32
Pea & mint croquettes, rocket, sour cream dip		
Strudel ♡		34
Grilled vegetable strudel, mixed spring salad		
Asparagus ♡ 🌿		38
Grilled white asparagus, grilled potatoes, gremolata, herb quark		
With a portion of Zürich ham		11
With a portion of smoked salmon		15
Cauliflower – Enja signature dish ♡ 🌿		34
Grilled spicy cauliflower, lemon yoghurt, hummus, apple slices		
Catch of the day 🌿		45
Catch of the day from Lake Zurich, asparagus, asparagus foam Plus your choice of side dish		
Chicken 🌿		39
Grilled chicken breast, spring vegetables Plus your choice of side dish and sauce		
Spare ribs 🌿	400 g	44
Pork spare ribs from the Niederglatt region, grilled pak choi Plus your choice of side dish		
Flank steak 🌿	200 g	46
Grilled flank steak, spring vegetables Plus your choice of side dish and sauce		
Ribeye 🌿	200 g	48
Grilled ribeye, spring vegetables		300 g
Plus your choice of side dish and sauce		64
Veal 🌿	200 g	56
Grilled veal chop, spring vegetables		300 g
Plus your choice of side dish and sauce		68
Sides		
Potato mash, smoked potatoes, Fregola sarda, jasmine rice, pommes allumettes		
Sauces		
Jus, Béarnaise, our special house chimichurri, spicy chef sauce		

DESSERTS & CHEESES

Meringues ♥ ✂	14
Meringue, rhubarb & ginger compote, rhubarb sorbet	
Cheesecake	18
Cheesecake, salted caramel ice cream	
Chocolate	16
Chocolate mousse, biscuit crumb, apple praline	
Elderflower ♥ ✂	16
Elderflower sorbet, prosecco foam	
Iced coffee ✂	14
Homemade whipped iced coffee	
With kirsch	17
La Flor variation ♥ ✂	9
Three homemade truffles from Zurich chocolatier La Flor	
Cheeseboard ✂ *	22
A selection of cheeses from local suppliers Jumi, served with honey mustard, honey, dried apricots and walnuts	

**Gluten-free bread on request*

ICE CREAMS & SORBETS

Homemade:	5
Vanilla ♥	
Rhubarb sorbet ♥	
Elderflower sorbet ♥	
Vanilla	
Chocolate	
Salted caramel	
Coffee	