



Dear guest

You are planning to have a dinner with your friends, family or work colleagues in our restaurant?

To make the most of your evening we have put together a selection of dishes for you to choose from. These recommendations are available for groups of 10 people or more.

Of course you can also pick and choose from our constantly changing menu. To visit the website please click here:

http://tobelhof.ch/speisen_und_getraenke/#hauptmenu

We hope you enjoy browsing through our recommendations and hope you will find just the thing for your perfect dinner.

Recommendations

Cold starters

Mousse of garden herbs served with baby leaves, croutons and drizzled with a honey and orange vinaigrette	14.80
Ceasar's salad Tender lettuce hearts with parmesan, bacon, egg and croutons, drizzled with a parmesan and garlic dressing	14.50
Green salad «Tobelhof» with tomatoes, cucumbers, kernels and croutons	12.50
Scottish salmon prepared in three different ways smoked, poached and as raw tartat, served with horseradish jelly and bread chips	19.80
Tartar burger Tartar flavoured with walnut and sesame oil and nuts, served in puff pastry with onion confit and caper mousse	19.80
Poultry terrine with wild herbs and brioche toast	17.50

All our prices are in CHF, VAT included.

Wirtschaft Alter Tobelhof, Tobelhofstrasse 236, 8044 Zürich, Telefon: +41 (0) 44 251 11 93, E-Mail: info@tobelhof.ch



Warm starters

Soft boiled egg served on truffled celeriac mash	18.50
Truffle tagliatelle	22.50
Homemade tagliatelle with truffle mousse and shavings of black truffle	
Fillet of perchpike served on a bed of beetroot risotto, saffron mousse and glazed snow peas	24.50
Grilled fillet of Swiss perch served with brown butter and fried broccoli	22.50
Poached brook trout served with marinated root vegetables and sauce Bernaise	26.50
Fried goat's cheese, marinated with thyme and honey, served on a bed of baby leaves and topped with crispy bacon	16.50
Seasonal ravioli made by Raffaele Miglio from Dübendorf	17.50

Soups

Cream of celeriac soup	12.50
Parmesan soup	12.50
Cheese fondue soup	12.50
Carrot and vanilla soup	12.50
Fennel soup flavoured with Pernod	12.50
Lettuce soup (seasonal)	12.50
Leek and potato soup	12.50
Melon soup with Prosecco (served cold)	12.50
Gazpacho (vegetable soup served cold)	12.50
Sauerkraut soup	12.50
Cauliflower soup flavoured with nut oil	12.50

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Classic main courses

Cordon bleu served with vegetables	39.90
Burger (just the meat) served with mashed potatoes	28.90
Veal escalope served with a Marsala wine gravy and white wine risotto	35.40
Traditional Zurich ragout served with golden hash browns	39.90
Veal entrecôte roasted as a whole served with fresh seasonal vegetables and a creamy morel mushroom sauce	59.50

Other meaty main courses

Beef tenderloin wrapped in bread dough served with root vegetables and gravy	46.50
Braised calf's cheek, red wine gravy, mashed potatoes	38.50
Medallion of pork fillet served on a bed of olive and tomato ragout, Accompanied by roasted thyme potatoes	34.50
Roast saddle of lamb, carrots and snow peas	44.50
Tender chicken breast with tarragon flavoured kohlrabi	29.50
Shoulder piece of beef served with fried potatoes	36.50
Fried duck breast served on a bed of braised chicory, risotto and a creamy citrus butter	32.50
Trois Filets Tobelhof 3 different fillets with 3 different sauces, fresh vegetables	59.90
Chicken curry with lots of different fruit served with rice	29.90
side dishes :	
homemade mashed potatoes,	
Rösti (Swiss style hash browns) or French fries	8.90
Italian risotto	8.90
seasonal vegetables	9.90

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Fish

Grilled pikeperch with poached fennel and mashed potatoes, drizzled with a Pernod- and fennel stock	36.80
Fillet of pike, saffron risotto, snow peas, beet root mousse	44.50
Fried fillet of salmon, braised lettuce and mashed potatoes	38.50
Sturgeon served with cauliflower cooked in three ways (as mash, fried and as a mousse)	49.50
Homemade tagliatelle with strips of smoked salmon and creamy lemon sauce	32.50

Vegetarian dishes

Fried polenta served on a bed of olive and tomato ragout	26.50
Potato soufflé with herbs, served with fried vegetables and sauce hollandaise	29.50
Penne pasta with fried vegetables, herbs and organic olive oil	22.50
Vegetable strudel vegetable ragout wrapped in puff pastry and served with an apple and Calvados sauce	28.50
Potato and vegetable strudel served with tomato sauce	21.50
Root vegetable quiche with fried celeriac, herb sauce and marinated baby salads	19.50
Alpler macaroni	24.50
Risotto with morel mushrooms	34.50
Cheese quiche	26.50

Click here for further seasonal offers:

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Desserts

Homemade caramel flan garnished with whipped cream and fresh fruit	8.90
Iced coffee one of our many specialities mocca ice cream stirred to a creamy consistency, flavoured with a dash of coffee liqueur and topped with whipped cream small serving	10.80 8.80
Caramel custard just like granny used to make it small serving	11.20 9.20
Banana Split – made from Max Havelaar bananas vanilla ice cream hugged by a banana. with hot chocolate topping and whipped cream	13.50
Warm chocolate cake with vanilla ice cream and whipped cream	13.80
Coupe Danmark delicious vanilla ice cream hot chocolate topping and whipped cream small serving	12.50 9.50
Aemmitaler meringue with whipped cream	9.50
Aemmitaler meringue with vanilla ice cream and whipped cream	12.50
Ice cream and sorbets vanille, mocca, lemon, plum	3.80
Homemade ice cream raspberry and black currant, tangerine and balsamico, chocolate	4.20
2 scoops of lemon sorbet with vodka	9.50
2 scoops of plum sorbet with Vieille Prune (plum brandy)	9.50
Homemade chocolate mousse (for groups of 10 or more)	14.50

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Fresh fruit salad	13.80
Fresh fruit salad with whipped cream	14.60
Sorbet variation 3 different sorbets served with fresh fruit and a fruit coulis	15.80
Panna cotta served with a seasonal fruit coulis	11.90
Dessert buffet „Chäsalp“, without cheese	24.90
Dessert buffet „Chäsalp“, with a variety of cheeses	29.90

Please do not hesitate to communicate any ideas or wishes you might have to us and we promise that we will do our utmost to turn your ideas into lasting memories.

For further questions or to arrange an appointment to talk your event through please do not hesitate to contact us under 044 251 11 93.

We are looking forward to seeing you.

Kind regards,

Marcel Buff
General Manager

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