

Alter Tobelhof

Alter Tobelhof

Welcome
at Restaurant Alter Tobelhof

Alter Tabelhof

Einfach so wie man is(s)t



With its seven hundred years of history, Restaurant Alter Tobelhof isn't just a place with tradition – it's a place to feel good, too. We want you to relax and enjoy delicious food in these stunning surroundings with breathtaking views. Time to just switch off. We promise you a unique and sustainable experience based on great food and hearty hospitality. Our daily motivation is serving you delicious delicacies.

There's something for everyone here – our guests come as they are. We offer quality you can rely on – our food is what it is. We're hosts who put our heads and hearts into making each of our guests happy. To do this, we work as a team – with our employees and as tenant farmers, too.

Pascal, Wiebke and Birger



Starters and soups

Mixed-leaf salad ^{G L V O} With Tobelhof house dressing	10.00
Mixed salad ^V With Tobelhof house dressing	12.00
Marinated avocado fan ^{G L} With prawn cocktail and a mini salad bouquet	15.00
Chavroux praline with garden herb salad ^V With thyme and honey-marinated goat cheese baked in rice batter and garden herb salad	16.00
Tomato and mozzarella salad, organic buffalo mozzarella ^{G V} With datterini cherry tomatoes, aged white balsamic vinegar and basil pesto	18.00
<i>Farm to fork: Did you know that over 80% of the buffalo mozzarella in Switzerland is imported? Not in our restaurant. We source our organic buffalo mozzarella straight from the Villiger-Kneubühler at Brunnenhof, high above the Reuss valley in Sins.</i>	
Soup of the day Ask our team about our soup of the day	10.00
Wild garlic potato soup ^V	12.00

Main courses

Herby chicken	28.50
Sautéed Swiss chicken breast, herb sauce and seasonal vegetables	
Chicken red curry ^{GL}	32.00
Swiss chicken breast strips, vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	26.00
Fillet of beef (180g) with a herb crust	59.00
With seasonal vegetables	
Tuna steak with hummus ^G	48.00
And pan-fried asparagus	
Veggie red curry ^{GLVO}	25.00
Vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	19.00
Crispy perch strips	34.00
With side salad and tartar sauce	

Sides

Fries ^{LVO}	8.00
Potato rösti ^{GV}	8.00
Mashed potatoes ^{GV}	8.00
Organic basmati rice ^{GLVO}	8.00
Seasonal vegetables ^{GV}	8.00
Tagliatelle ^V	8.00
Risotto ^V	8.00
Side salad ^V	8.00

Alter Tobelhof Classics - Warm

Zurich-style veal strips	38.00
With butter rösti	
Small portion	32.00
Veal cordon bleu	31.00
Filled with cream cheese and ham	
Granny's veal meatloaf	34.00
With creamy morel sauce and homemade mashed potatoes	
Small portion	28.00
Tobelhof calf's liver strips	38.00
Pan-fried with sage, onions in red wine jus, butter rösti	
Small portion	32.00
Veal schnitzel	31.00
Breaded veal flank schnitzel	
Small portion	25.00
Fillet of lamb (IRL) provençale	39.00
With a herb crust, red wine jus and seasonal vegetables	
Tagliatelle	
Small portion	33.00
Swiss macaroni with meat sauce and apple compote	28.00
Small portion	22.00

Alter Tobelhof Classics - Cold

Kehmanns Schübliig sausage	19.00
With Fredy's bread and Appenzell butter	
With Tobelhof Victorinox pocket knife	39.00

Tobelhof deli meats board (200g)	35.00
With specialities from the Fässler butcher's: Alpine salami, Appenzell salametti, smoked country ham, country bacon, Kehmanns Schübliig sausage, silver skin onions, corn and cornichons, bread from Fredy's and Appenzell butter	

We source our dry-cured meats from the Fässler family in Appenzell. They live by their love of the Appenzell region and buy their animals straight from the farm, slaughter them themselves and work according to traditional recipes and professional approaches as the fourth generation of the family business.

Cheese and sausage salad	19.00
--------------------------	-------

Garnished cheese and sausage salad	25.00
------------------------------------	-------

Classic beef tartare	32.00
Garnished with cornichons, red onions, capers and olives	
With brioche toast and Appenzell butter	
Small portion	22.00

How do we make it? It doesn't get fresher! Beef is freshly sliced before serving and dressed with our head chef's tartare sauce made from ingredients including capers, anchovies, cherry vinaigrette, tomatoes and fresh herbs. Bon appétit.

Asparagus menu

Starters

Quail (FRA) ^G	19.00
With warm celery purée and pan-fried green asparagus	
Asparagus salad ^{G V}	16.00
With red onions, olives, cherry tomatoes, mozzarella and parsley	
Morel terrine ^G	16.00
With warm marinated asparagus	
Cream of asparagus soup ^V	12.00
With asparagus pieces	

Main courses

Portion of Baden asparagus with hollandaise and new potatoes ^G	36.00
With smoked country ham ^G	50.00
With country ham from Fässler in Appenzell ^G	50.00
With veal flank schnitzel ^G	49.00
With tuna steak ^G	49.00
With fillet of beef ^G	64.00
With two chicken breasts ^G	49.00
Pan-fried asparagus, hummus and cherry tomatoes ^{V O G L}	28.00
Asparagus ravioli ^V	28.00
From Raffaele Miglio in Dübendorf with sage butter and Grana Padano	
Small portion	22.00
Asparagus risotto ^V	28.00
Organic carnaroli risotto, asparagus and Parmesan	
Small portion	22.00

Dessert

Rhubarb & asparagus compote ^V	14.00
Caramelised nuts, lavender ice cream	

Desserts

Granny's homemade apple pie	11.00
With puff-pastry, rum raisins and a sprinkling of cinnamon, served with warm custard and cream	
With a scoop of vanilla ice cream	+4.00
Brännnti Crème (Swiss-style crème brûlée)	11.00
With caramelised nuts and cream	
Hot chocolate cake	13.00
Straight from the oven with a molten core, with vanilla ice cream and cream (Made to order in approx. 15 minutes)	
Homemade tiramisu	12.00
Blended iced coffee	12.00
With a shot of Kahlua and cream on top	
Small portion	8.00
Danish Sundae	12.00
Two scoops of vanilla ice cream, with hot chocolate sauce and cream	
Small portion	8.00
Cheese board	14.00
Selection of cheeses from Zurich Oberland with Birnenbrot pear pastry and Appenzell butter	
Homemade ice cream	5.00 per scoop
Buffalo cream and banana with chocolate shavings	
Sour cream, Lavender, Chocolate	
Homemade sorbet	5.00 per scoop
Strawberries ^{L O}	
Tobelhof (raspberry and cassis with chocolate shavings)	
Classic ice creams and sorbets	4.00 per scoop
Vanilla ice cream, Mocha ice cream, Plum sorbet ^{L O} , Lemon sorbet ^{L O}	

A little something sweet

Panna cotta in a jar	5.00
With strawberry coulis and caramelised nuts	
Café à la Tobelhof	8.00
Coffee or espresso with a sweet surprise	
Ask our team to find out more.	