



Welcome at
Restaurant Alter Tobelhof

Short cuts:

G = free from grains containing gluten

L = lactose-free

V = meat-free

O = no animal products

Our prices:

Our prices are in CHF and include statutory VAT.

Alter Tobelhof



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 und Birger

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Starters and soup

Mixed leaf salad ^{GLVO}	13.50
With Tobelhof house dressing	
Small portion	9.50
Crunchy salad ^{GLVO}	14.00
With toasted nuts and seeds	
Small portion	10.00
Mixed salad ^V	14.00
With Tobelhof house dressing	
Small portion	10.00
Soup of the day	10.00
Ask our team about our soup of the day	

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Alter Tobelhof Classics - Warm

Zurich-style veal strips	44.00
With butter rösti	
Small portion	38.00
Veal schnitzel ^L	45.00
Breaded veal flank schnitzel, served with french fries	
Small portion	39.00
Granny's veal meatloaf	38.00
With creamy morel sauce and homemade mashed potatoes	
Small portion	32.00
Tobelhof calf's liver strips	41.00
Pan-fried with sage, onions in red wine jus, butter rösti	
Small portion	35.00
Pork cordon bleu	39.00
Filled with cheese and ham	
Served with seasonal vegetables	
Swiss macaroni with meat sauce and apple compote	29.00
Small portion	23.00
Fillet of lamb Provençale	45.00
With a herb crust, red wine jus and vegetables	
Served with Tagliatelle	
Small portion	39.00
Fillet of beef (160g) with herb butter	59.00
With seasonal vegetables and tagliatelle	

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Spring menu – starters and soup

Burrata and vegetables ^{G V}	15.00
Mediterranean vegetable tatar with burrata and herb oil	
Asparagus salad ^{G V}	16.00
Asparagus pieces with mozzarella balls, cherry tomatoes, olives, red onions, and parsley	
Asparagus cream soup ^V	12.00

Spring menu - Main courses

Asparagus ^{G V}	39.00
With roasted new potatoes and hollandaise sauce	
Small portion	33.00
Additional supplements	
With two roasted veal escalopes nature (100g) ^G	+24.00
With alpine pike-perch roasted on the skin ^G	+21.00
With roasted chicken breast ^G	+16.00
With saddle of Swiss venison ZH ^G	+25.00
Fillet of beef strips with morel cream sauce	49.00
Served with tagliatelle	
Small portion	43.00
“Egliknusperli” – Perch strips	32.00
With French fries and tartar sauce	
Small portion	26.00
Herby chicken ^G	29.50
Sautéed Swiss chicken breast (180g)	
With onion-herb-sauce and seasonal vegetables	
Chicken red curry ^{G L}	34.00
Swiss chicken breast strips, vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	28.00
Grilled “Zunft-Sausage” 200g	26.00
Veal sausage with onion sauce and rösti	
Alpine pike-perch filet roasted on the skin ^G	44.00
With asparagus risotto and lemon-herb-oil	

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Vegetarian main courses

Asparagus tagliatelle ^V	34.00
Fried asparagus pieces, wild garlic pesto, cream, dried tomatoes, pine nuts and Grana Padano	
Small portion	28.00
Asparagus-morel risotto ^{GV}	36.00
Sautéed morel and asparagus pieces with white wine risotto and Grana Padano	
Small portion	30.00
Vegan (wheat based) schnitzel ^{LVO}	32.00
Served with french fries	
Small portion	26.00
Vegan red curry ^{GLVO}	25.00
Vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	19.00
Vegan Zurich-style veal strips ^{GLVO}	34.00
With mushrooms and planted chicken served with rösti	
Small portion	28.00
Vegan Swiss macaroni with sauce and apple compote ^{GLVO}	29.00
Small portion	23.00

Sides

French fries ^{LVO}	9.00
Potato rösti ^{GV}	9.00
Mashed potatoes ^{GV}	9.00
Seasonal vegetables ^{GV}	9.00
Tagliatelle ^V	9.00
Side salad ^V	9.00
Risotto ^{GV}	9.00
Basmati rice ^{GLVO}	9.00
Asparagus ^{GLVO}	16.00

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Alter Tobelhof Classics - Cold

Kehmanns Schübliig sausage	19.00
After the chef's recipe with garlic	
With Fredy's bread and Appenzell butter	
With Tobelhof Victorinox pocket knife	39.00
Tobelhof deli meats board (200g)	45.00
With specialities from the Fässler butcher's: Alpine salami, Appenzell salametti, smoked country ham, country bacon, Kehmanns Schübliig sausage, onions, corn and cornichons, bread from Fredy's and Appenzell butter	
Classic beef tartare	37.00
Garnished with cornichons, red onions, capers and olives	
With brioche toast and Appenzell butter	
Small portion	29.00
Sausage salad	19.00
Garnished sausage salad	28.00
Sausage and cheese salad	20.00
Garnished sausage and cheese salad	29.00
Tuna salad	20.00
Garnished tuna salad	29.00
Cheese board	18.00
Selection of cheeses from Zurich Oberland with Birnenbread pear pastry and Appenzell butter	

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Desserts

Granny's homemade apple pie	16.00
With puff-pastry, rum raisins and a sprinkling of cinnamon, with warm custard and cream	
With a scoop of vanilla ice cream	+5.00
Bränniti Crème (Swiss-style crème brûlée)	11.00
With caramelised nuts and cream	
Hot chocolate cake (Made to order in approx. 15 minutes)	14.00
Straight from the oven with a molten core, with vanilla ice cream and cream	
Blended iced coffee	15.00
With a shot of Kahlua and cream on top	
Small portion	11.00
Danish Sundae	13.00
Two scoops of vanilla ice cream, with hot chocolate sauce and cream	
Small portion	9.00
Homemade tiramisu	14.00
Toblerone parfait	16.00
With pear compote	
Rhubarb compote	14.00
With one scoop of sour cream ice cream	
Cheese board	18.00
Selection of cheeses from Zurich Oberland with Birnenbread pear pastry	
And Appenzell butter	

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Ice cream and sorbet

Homemade ice cream	5.50 per scoop
Banana with chocolate chips Sour cream Chocolate	
Homemade sorbet	5.50 per scoop
Blood orange Strawberry Tobelhof (raspberry and cassis with chocolate shavings)	
Classic ice creams and sorbets	5.00 per scoop
Vanilla ice cream Mocha ice cream Lemon sorbet Plum sorbet	

A little something sweet

Panna cotta in a jar	5.00
With seasonal fruit coulis and caramelized nuts	
Café à la Tobelhof	8.00
Coffee or espresso with a sweet surprise.	
Affogato al caffè	9.00
One scoop of vanilla ice cream poured with sweet espresso	
Colonel	10.00
One scoop of lemon sorbet poured with Absolut Vodka	
Plum Vieille Prune	10.00
One scoop of plum sorbet poured with Vieille Prune	