

# 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 <sup>GLVO</sup>	11.00
With Tobelhof house dressing	
With sautéed chanterelles <sup>GLV</sup>	17.00
Mixed salad <sup>V</sup>	13.00
With Tobelhof house dressing	
Chanterelle carpaccio <sup>GLV</sup>	18.00
With marinated wild herb salad	
Alaska wild salmon	26.00
With horse radish cream, capers, red onions and brioche toast	
Tomato and mozzarella salad, organic buffalo mozzarella <sup>GV</sup>	19.00
With datterini cherry tomatoes, aged white balsamic vinegar and basil pesto	
<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	10.00
Ask our team about our soup of the day	
Chanterelle cream soup <sup>V</sup>	14.00
With fried chanterelles	

## Main courses

Herby chicken	29.50
Sautéed Swiss chicken breast, onion-herb-sauce and seasonal vegetables	
Chicken red curry <sup>GL</sup>	34.00
Swiss chicken breast strips, vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	28.00
Fillet of beef (180g) with a herb crust	68.00
With seasonal vegetables and tagliatelle	
Alpine pike perch from the canton of Valais	44.00
With spinach risotto and saffron sauce	
Small portion	38.00
Veggie red curry <sup>GLVO</sup>	25.00
Vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	19.00
<b>Sides</b>	
Fries <sup>LVO</sup>	8.00
Potato rösti <sup>GV</sup>	8.00
Mashed potatoes <sup>GV</sup>	8.00
Organic basmati rice <sup>GLVO</sup>	8.00
Seasonal vegetables <sup>GV</sup>	8.00
Tagliatelle <sup>V</sup>	8.00
Bio Carnaroli Risotto <sup>V</sup>	8.00
Side salad <sup>V</sup>	8.00
Spaghetti <sup>V</sup>	8.00
With sautéed chanterelles <sup>GLV</sup>	18.00

## Alter Tobelhof Classics - Warm

Zurich-style veal strips With butter rösti	42.00
Small portion	36.00
Veal cordon bleu Filled with cream cheese and ham, served with seasonal vegetables	42.00
Granny's veal meatloaf With creamy morel sauce and homemade mashed potatoes	34.00
Small portion	28.00
Tobelhof calf's liver strips Pan-fried with sage, onions in red wine jus, butter rösti	39.00
Small portion	33.00
Veal schnitzel Breaded veal flank schnitzel	31.00
Small portion	25.00
Fillet of lamb (IRL) provençale With a herb crust, red wine jus and ratatouille	42.00
Tagliatelle	
Small portion	36.00
Swiss macaroni with meat sauce and apple compote	29.00
Small portion	23.00



## 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)	39.00
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	
<i>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.</i>	
Cheese and sausage salad / sausage salad	19.00
Garnished cheese and sausage salad / Garnished sausage salad	27.00
Classic beef tartare	34.00
Garnished with cornichons, red onions, capers and olives	
With brioche toast and Appenzell butter	
Small portion	26.00
<i>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.</i>	
Cheese board	18.00
Selection of cheeses from Zurich Oberland with Birnenbrot pear pastry and Appenzell butter	

## Summer classics

Tagliatelle di Manzo	48.00
Beef fillet cubes and chanterelles with garlic, rosemary in a white wine sauce, served with parmesan cheese	
Chanterelle ragout on brioche toast <sup>V</sup>	32.00
Small portion	26.00
Mezzaluna Zucchini alla Parmigiana <sup>V</sup>	32.00
From Raffaele Miglio in Dübendorf, served with sautéed chanterelles	
Small portion	26.00
Chanterelle risotto <sup>G V</sup>	34.00
Bio Carnarolirisotto with sautéed chanterelles	
Small portion	28.00
Backed oyster mushroom from Effretikon <sup>G V L O</sup>	32.00
With ratatouille vegetables and polenta	
Spaghetti Aglio Olio con Pepperoncini <sup>L V</sup>	24.00
With 5 shrimps <sup>L</sup>	39.00
Small portion	18.00
Small portion with 3 shrimps	27.00
Salad plate	
With perch strips and tartar sauce	34.00
With backed pastry filled with tomato and fresh cheese <sup>V</sup>	32.00
With beef fillet under a herb crust	59.00
With chicken breast <sup>L</sup>	29.50
With shrimps, garlic and pepperoncini <sup>G L</sup>	42.00
With breaded tomme camembert and cranberries <sup>V</sup>	32.00

## Desserts

Granny's homemade apple pie	14.00
With puff-pastry, rum raisins and a sprinkling of cinnamon, served with warm custard and cream	
With a scoop of vanilla ice cream	+5.00
Brännnti Crème (Swiss-style crème brûlée)	11.00
With caramelised nuts and cream	
Hot chocolate cake	14.00
Straight from the oven with a molten core, with vanilla ice cream and cream (Made to order in approx. 15 minutes)	
Homemade tiramisu	13.00
Blended iced coffee	13.00
With a shot of Kahlua and cream on top	
Small portion	9.00
Danish Sundae	13.00
Two scoops of vanilla ice cream, with hot chocolate sauce and cream	
Small portion	9.00
Coupe Romanoff (Vanilla ice cream and strawberries)	16.00
Small portion	12.00
Marinated strawberries with Grand Marnier <sup>GL</sup>	15.00
Small portion	11.00
Cheese board	18.00
Selection of cheeses from Zurich Oberland with Birnenbrot pear pastry and Appenzell butter	
Homemade ice cream	5.50 per scoop
Buffalo cream and banana with chocolate shavings	
Sour cream, Chocolate	
Homemade sorbet	5.50 per scoop
Strawberries <sup>L,O</sup> , Tobelhof (raspberry and cassis with chocolate shavings)	
Classic ice creams and sorbets	5.00 per scoop
Vanilla ice cream, Mocha ice cream, Plum sorbet <sup>L,O</sup> , Lemon sorbet <sup>L,O</sup>	

## 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.	