

# Restaurant

# Gertrudhof



Sascha Menzi

Gertrudstrasse 26, 8003 Zürich

Phone +41 44 451 31 31

[www.gertrudhof.ch](http://www.gertrudhof.ch)

## Opening hours

	<b>Restaurant</b>	<b>Kitchen</b>
Monday	Rest day	Rest day
Tuesday - Friday	11.00 – 14.00 17.30 – 23.00	11.30 – 13.30 17.30 – 21.30
Saturday	17.00 – 23.00	17.30 – 21.30
Sunday	16.00 – 22.00	16.00 – 21.00

## Starters and cold dishes

	<b>Starter</b>	<b>Main course</b>
<b>Soup of the day</b>	7.50	
<b>Small menu salad</b>	6.50	
<b>Green salad</b>	8.00	
<b>Mixed salad</b>	9.50	
<b>Trudy salad</b>	10.50	
Mixed grains on colourful mixed salad		
<b>Crispy chicken salad</b>	15.50	25.50
Chicken breast crispy on colourful mixed salad		
<b>Jäger salad</b>	15.50	25.50
Bacon, mushrooms & croutons on colourful mixed salad		
<b>Champion salad</b>	16.50	26.50
Chicken breast strips, mushrooms & croutons on colourful mixed salad		
<b>Big salad plate</b>		19.50
With seasonal salads and boiled egg		
<b>Garnished sausage salad</b>		20.50
With seasonal salads		
<b>Garnished sausage-cheese salad</b>		22.50
With seasonal salads		
<b>Gertrud plate</b>		23.50
Ham, salami, smoked ham, Mostbröckli (traditional Swiss dried and smoked beef) & two sorts of cheese		

# Cordon bleu Festival

	<b>Mini</b>	<b>Regular</b>	<b>Mega</b>
All cordon bleu's are exkl. side dish	120g meat	180g meat	360g meat
<b>Original pork</b>	21.00	26.00	42.00
<b>Original veal</b>	34.00	39.00	60.00
Ham, gruyère & raclette			
<b>Knobli pork</b>	21.50	26.50	42.50
<b>Knobli veal</b>	34.50	39.50	60.50
Ham, garlic & raclette			
<b>Gorgi pork</b>	21.50	26.50	42.50
<b>Gorgi veal</b>	34.50	39.50	60.50
Ham & gorgonzola			
<b>Glarner pork</b>	22.50	27.50	43.50
<b>Glarner veal</b>	35.50	40.50	61.50
Ham, maggi, schabziger & raclette			
<b>Taleggio pork</b>	22.50	27.50	43.50
<b>Taleggio veal</b>	35.50	40.50	61.50
Ham & taleggio			
<b>Berner pork</b>	23.50	28.50	44.50
<b>Berner veal</b>	36.50	41.50	62.50
Ham, bacon, onions & raclette			
<b>Toscana pork</b>	24.00	29.00	45.00
<b>Toscana veal</b>	37.00	42.00	63.00
Salami, garlic, basil, dry tomatoes & raclette			
<b>Funghi pork</b>	24.00	29.00	45.00
<b>Funghi veal</b>	37.00	42.00	63.00
Ham, mushrooms & taleggio			

	<b>Mini</b>	<b>Regular</b>	<b>Mega</b>
	120g	180g	360g
	meat	meat	meat
<b>Scharfer Sascha (spicy) pork</b>	24.00	29.00	45.00
<b>Scharfer Sascha (spicy) veal</b>	37.00	42.00	63.00
Ham, Sascha sauce (garlic, basil, mustard, sambal oelek, pepperoncini) chili & gruyère			
<b>Dijon pork</b>	24.00	29.00	45.00
<b>Dijon veal</b>	37.00	42.00	63.00
Ham, garlic, dijon mustard & brie			
<b>Entlebucher pork</b>	24.00	29.00	45.00
<b>Entlebucher veal</b>	37.00	42.00	63.00
Bacon, plums & mountain cheese			
<b>Florentiner pork</b>	24.00	29.00	45.00
<b>Florentiner veal</b>	37.00	42.00	63.00
Ham, spinach, brie & raclette			
<b>Appenzeller pork</b>	24.50	29.50	45.50
<b>Appenzeller veal</b>	37.50	42.50	63.50
Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese			
<b>Mir isch glich pork</b>	24.50	29.50	45.50
<b>Mir isch glich veal</b>	37.50	42.50	63.50
Ham, garlic, basil, mustard, onions, dry tomatoes, bacon & raclette			
<b>Feigen pork</b>	25.50	30.50	46.50
<b>Feigen veal</b>	38.50	43.50	64.50
Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, dried figs & taleggio			
<b>Trüffel pork</b>	31.50	36.50	57.00
<b>Trüffel veal</b>	41.50	46.00	69.00
Smoked ham, truffle paste & truffle brie			

## Hot dishes

<b>1 breaded pork escalope</b>	15.50
<b>2 breaded pork escalopes</b>	21.50
<b>Trudyrösti</b>	23.50
Hash brown with ham, bacon, onions, raclette cheese & a fried egg	
<b>Pork escalopes with cream sauce</b>	23.50
<b>Veal Wiener schnitzel</b>	30.00
<b>Veal escalope nature</b>	31.50
<b>Sliced veal Zurich style</b>	32.00

## Vegetarian dishes

<b>Vegetarian Cordon bleu</b> on a spelt base with basil, dried tomatoes, Brie and Raclette cheese	25.50
<b>Portion of french fries</b>	7.50
<b>Trudy's tomato noodles</b>	20.50
Noodles with tomato sauce, vegetables and mushrooms	
<b>Rösti (Hash brown) with vegetables, gratinate with cheese</b>	21.50
<b>Spinat-ricotta-tortellini</b>	22.50
With vegetables and cherry tomatoes	
<b>Vegetable plate</b>	23.50

## Side dishes (excl.)

<b>Noodles</b>	5.50	<b>Small menu salad</b>	6.50
<b>French fries</b>	6.00	<b>Green salad</b>	8.00
<b>Rösti / Hash brown</b>	7.50	<b>Mixed salad</b>	9.50
<b>Noodles with tomato sauce</b>	7.50	<b>Large mixed salad</b>	12.50
		<b>Vegetables</b>	8.00

## For the little ones

<b>Small menu salad</b>	6.50
<b>Portion of french fries</b>	7.50
<b>Noodles with tomato sauce</b>	7.50
<b>1 breaded pork escalope with french fries</b>	14.50
<b>1 pork escalope with cream sauce and noodles</b>	14.50
<b>Chicken breast crispy with french fries</b>	14.50
<b>Vanille ice cream with whipped cream and Smarties</b>	6.00



## Desserts

<b>Coupe Denmark</b>	10.50
Two scoops of vanilla ice cream with hot chocolate sauce & whipped cream	
<b>Coupe Amarena</b>	10.50
Two scoops of vanilla ice cream with Amarena-cherries & whipped cream	
<b>Coupe Hot Berry</b>	12.50
Two scoops of vanilla ice cream with hot berries & whipped cream	
<b>Ice coffee</b>	9.50
Mocha ice cream with whipped cream	
<b>Meringue with whipped cream</b>	8.50
<b>Meringue with vanilla ice cream &amp; whipped cream</b>	11.50
<b>Warm chocolate cake with whipped cream</b>	8.50
<b>Verdauerli</b>	8.50
Lime sorbet with Vodka	
<b>Vanillita</b>	8.50
Vanilla ice cream with Frangelico (hazelnut liqueur)	
<b>Schoggilita</b>	8.50
Chocolate ice cream with Vieille Prune	
<b>Moccalita</b>	8.50
Mocha ice cream with Baileys	
<b>Ice cream per scoop</b>	4.00
Lime, vanilla, chocolate, mocha	
<b>Whipped cream supplementary</b>	1.50
<b>Extra chocolate sauce</b>	2.50

„Nüssli“ - Shot

Our house  
drink

## Soft drinks

### Per glass

<b>Appenzeller water sparkling / still</b>	20 cl	3.50
<b>Goba citro, Goba coke, Nestea icetea</b>	50 cl	5.90
<b>Tap water</b>	20 cl	3.50
	50 cl	4.50
	150 cl	9.00

### Bottles

<b>Appenzeller water sparkling / still</b>	33 cl	5.00
	80 cl	9.50
<b>Rivella red / blue</b>	33 cl	5.00
<b>Goba coke, Goba coke zero</b>	33 cl	5.00
<b>Goba orange</b>	33 cl	5.00
<b>Apple shorley</b>	33 cl	5.00
<b>Möhlsaft (Swiss cider) with / without alcohol</b>	50 cl	7.00

## Beer

### On tap: Brewery Uster

<b>Züri-Hell</b>	30 cl	5.00
	50 cl	7.60
<b>Züri-Weizen (wheat beer)</b>	30 cl	5.50
	50 cl	8.00

### Bottles

<b>Züri-Amber</b>	33 cl	6.50
<b>India Pale Ale (IPA)</b>	33 cl	6.50
<b>Usterbräu Spezial dark</b>	33 cl	6.50
<b>Appenzeller Sonnwendig (alcohol free)</b>	33 cl	5.50



# Apéritifs

<b>Martini bianco</b>	4 cl	6.00
<b>White wine spritzer</b> sweet/sour		8.50
<b>Campari Soda</b>		8.00
<b>Campari Orange</b>		10.00
<b>Aperol Spritz</b>		12.50
<b>Hugo</b>		12.50

## Wines per glass

### Sparkling wine

<b>Prosecco Impero brut</b>	10 cl	7.50
Grape: Glera		
Winery: Impero, Italy, Venice		11.5
Taste: aromatic, fruity, lively, fresh		vol.%
Ageing: steel tank		

### White wines

<b>House wine: Räuschling</b>	10 cl	8.00
Grape: Räuschling		
Winery: Landolt Winery, Switzerland, Zürich City		12.0
Taste: Subtle floral aromas with fresh citrus notes. Strong on the palate, with a good acid structure.		vol.%
Ageing: steel tank		
<b>Blauburgunder blanc de noir</b>	10 cl	7.50
Grape: Pinot noir		
Winery: Brändli Winery in Au, Wädenswil, lake du zurich		12.8
Taste: lovely, harmonious, balanced, pleasant fruit sweetness		vol.%
Ageing: steel tank		
<b>Riesling Einspunktnull trocken</b>	10 cl	7.00
Grape: Riesling		11.5%
Winery: Alexander Loersch, Germany, Pfalz		Vol.
Taste: fresh, fruity with moderate alcohol content.		
Ageing: steel tank		

## Rose wine

### **Château l'Ermitage Rosé**

10 cl 7.50

Grape: Grenache, Syrah, Mourvèdre

Winery: Château l'Ermitage, France

Taste: fresh, fruity, elegant

13 vol.%

Ageing: steel tank

## Red wines

### **Colossal Reserva**

10 cl 8.00

Grape: Touriga Nacional, Syrah, Alicante Bouschet, Tinta Roriz

Winery: Casa Santos Lima, Portugal, Lisboa

Taste: ripe fruit, peppery, structured, juicy

14

vol.%

Ageing: 8 month in barriques

### **Merlot AOC Genève**

10 cl 7.00

Grape: Merlot

Winery: Landolt, Switzerland, Genève

Taste: light, fruity, spicy

13

Vol.%

Ageing: steel tank

## **Wine of the month / wine list**

Ask for details

## Hot drinks

### Coffee

Coffee / Espresso	4.50
Milk coffee	5.10
Cappuccino	5.50
Double espresso	6.00
Latte macchiato	6.50
Coretta Grappa	6.50
Coffee ready / Coffee lutz	7.00

### Tea

Black tea, peppermint, chamomile, verbena, fennel, green tea, lime blossom, rose hip	4.50
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### Punch

Apple punch	4.50
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## Spirits

### Liqueurs

Frangelico (hazelnut liqueur)	2 cl	5.00
Röteli	4 cl	6.00
Appenzeller	4 cl	6.00
Ramazotti	4 cl	6.00
Jägermeister	4 cl	6.00
Fernet Branca	4 cl	6.00
Baileys	4 cl	8.00
Amaretto Disaronna	4 cl	10.00

### Fruit spirits

<b>Kernobst (pome)</b>	2 cl	5.00
<b>Pflümli (plums)</b>	2 cl	5.00
<b>Kirsch (cherry)</b>	2 cl	5.00
<b>Zwetschgen (prune)</b>	2 cl	5.00
<b>Kräuter (herbs)</b>	2 cl	5.00
<b>Williams (pear)</b>	2 cl	7.50
<b>Vieille Prune</b>	2 cl	8.00

### Cognac

<b>Rémy Martin</b>	2 cl	9.00
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### Grappa

<b>Brunello</b>	2 cl	9.00
<b>Moscato</b>	2 cl	9.50
<b>Amarone</b>	2 cl	10.50
<b>Roccanivo</b>	2 cl	14.50

### Whiskey

<b>Ballantine's</b>	4 cl	8.50
<b>Chivas Regal (12 years)</b>	4 cl	9.50
<b>Macallen malt (12 years)</b>	4 cl	13.00

### Vodka

<b>Absolut vodka</b>	4 cl	8.00
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### Rum

<b>Havana Club</b>	4 cl	10.00
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### Gin

<b>Gordon's Gin</b>	4 cl	8.00
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Dear guests

About ingredients in our dishes that  
can cause allergies or intolerance  
inform our Staff on request.

## **Meat declaration**

Pork	Switzerland
Veal	Switzerland
Chicken	Switzerland
Eggs and egg products	Switzerland

We get our pork and veal from the butcher Hornecker located in  
Zurich. The pigs and the calves lived in the region.

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All our prices are in CHF and included all taxes.