

The small restaurant where you can feel at home!

Welcome to the Gertrudhof. Thank you for being our valued customer and we are so grateful for the pleasure of serving you. We appreciate all feedback either personally or via bestellung@gertrudhof.ch.

Gertrudstrasse 26, 8003 Zürich
Telefon +41 44 451 31 31
www.gertrudhof.ch

Opening hours

	Restaurant	Kitchen
Monday	Closed	Closed
Tuesday – Friday	11.30 – 14.00 17.30 – 23.00	11.30 – 13.30 17.30 – 21.30
Saturday	17.30 – 23.00	17.30 – 21.30
Sunday	16.00 – 22.00	16.00 – 21.00

Menu sections:

Yellow pages – Food menu

White pages – Drinks menu

Salmon pages – Wine menu

 Vegan options available.

Almost all our dishes are available gluten-free.

Traces of wheat are possible.

We pride ourselves on our famous Cordon bleus.

All our Cordon bleus are freshly prepared. We follow our own secret recipes.

A Cordon bleu needs a lot of care during the cooking process and takes an average of 20-30 minutes to prepare, depending on its size.

Meat declaration

We get our meat from the butcher 'Ziegler' in Zurich. Our meat is hung longer than usual and therefore has the best quality. Our pigs come exclusively from the pig breeder Thomas Volkart in Niederglatt, Zurich. Our calves and beef cattle come exclusively from the region of Zurich, as does our Mostbröckli and our ham. Our meat is Culinarium certified. We obtain our chicken from the butcher 'Ziegler' via the company frifag from Märwil, Thurgau.

Split payment

Please note that split payment is not possible for groups of 8 or more people. The total of all consumptions must be divided equally between the number of guests. Individual bills are not possible.

Allergies

Our staff are happy to inform you about the ingredients in our dishes that may trigger allergies or intolerances.


Starters and cold dishes

	Starter	Main
Soup of the day	9.50	
Lamb's lettuce salad	14.50	
With egg, bacon, seeds, and nuts		
Trudy salad	12.50	
Lettuce with egg, bacon, seeds, and nuts		
Green salad 	9.50	
Lettuce with seeds and nuts		
Mixed salad 	11.50	
With seeds and nuts		
Crispy chicken salad	15.50	25.50
Crispy fried chicken breast pieces on a mixed salad		
Jäger' salad	15.50	25.50
Bacon, mushrooms on a mixed salad		
Champion salad	16.50	26.50
Chicken breast strips, mushrooms, on a mixed salad		
Garnished 'Wurst-Käse' salad	16.50	22.50
Sausage & cheese, with seasonal salads		
Garnished 'Wurst' salad	14.50	20.50
Sausage with seasonal salads		
Large salad		21.50
With seasonal salads and a boiled egg		
Gertrude platter		23.50
Ham, salami, smoked ham, Mostbröckli (Swiss dried and smoked beef) & two sorts of cheese		

Choose between:

Homemade French

or

homemade Italian salad dressing 

Cordon bleu Festival

	Mini	Normal	Mega
All Cordon bleus are excl. side dishes. Weight excl. filling and breading.	ca. 110g Meat	ca. 180g Meat	ca. 360g Meat
Original pork	23.00	28.00	46.00
Original veal Ham, Gruyere & Raclette	36.00	41.00	64.00
Knobli pork	23.50	28.50	46.50
Knobli veal Ham, garlic & Raclette	36.50	41.50	64.50
Gorgi pork	23.50	28.50	46.50
Gorgi veal Ham & Gorgonzola	36.50	41.50	64.50
Glarner pork	24.50	29.50	47.50
Glarner veal Ham, Maggi Seasoning, Schabziger & Raclette	37.50	42.50	65.50
Taleggio pork	24.50	29.50	47.50
Taleggio veal Ham & Taleggio	37.50	42.50	65.50
Berner pork	25.50	30.50	48.50
Berner veal Ham, bacon, onion & Raclette	38.50	43.50	66.50
Toscana pork	26.00	31.00	49.00
Toscana veal Salami, garlic, basil, sun-dried tomatoes & Raclette	39.00	44.00	67.00
Scharfer Ernesto pork	26.50	31.50	49.50
Scharfer Ernesto veal Ham, salami, bacon, onion, Appenzeller cheese with spicy green 'Ernesto' chili sauce drawn over the Cordon bleu. 'Ernesto' sauce (garlic, peppermint, lemon, ginger, green pepperoncini)	39.50	44.50	67.50

Cordon bleu Festival

	Mini	Normal	Mega
All Cordon bleus are excl. side dishes. Weight excl. filling and breading.	ca. 110g Meat	ca. 180g Meat	ca. 360g Meat
Funghi pork	26.00	31.00	49.00
Funghi veal Ham, mushroom & Taleggio	39.00	44.00	67.00
Scharfer Sascha pork	26.00	31.00	49.00
Scharfer Sascha veal Ham, red 'Sascha' chili sauce & Gruyere Sascha sauce (garlic, basil, mustard, sambal oelek, red pepperoncini)	39.00	44.00	67.00
Dijon pork	26.00	31.00	49.00
Dijon veal Ham, garlic, Dijon mustard & Brie	39.00	44.00	67.00
Entlebucher pork	26.00	31.00	49.00
Entlebucher veal Bacon, red wine prunes & Swiss mountain cheese	39.00	44.00	67.00
Florentiner pork	26.00	31.00	49.00
Florentiner veal Ham, spinach, Brie & Raclette	39.00	44.00	67.00
Appenzeller pork	26.50	31.50	49.50
Appenzeller veal Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese	39.50	44.50	67.50
Mir isch glich pork	26.50	31.50	49.50
Mir isch glich veal Ham, garlic, basil, mustard, sun-dried tomatoes, bacon, onion & Raclette	39.50	44.50	67.50

Cordon bleu Festival

	Mini	Normal	Mega
All Cordon bleus are excl. side dishes. Weight excl. filling and breading.	ca. 110g Meat	ca. 180g Meat	ca. 360g Meat
Feigen pork	27.50	32.50	50.50
Feigen veal	40.50	45.50	68.50
Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, sun-dried tomatoes & Taleggio			
Trüffel pork	33.50	38.50	61.00
Trüffel veal	43.50	48.00	73.00
Smoked ham, truffle paste & truffled Brie (Tartufo bianchetto)			
Bündner pork	27.50	32.50	50.50
Bündner veal	40.50	45.50	68.50
Smoked ham, bacon & Swiss mountain cheese			
Geissepeter pork	28.50	33.50	51.50
Geissepeter veal	41.50	46.50	69.50
Fig mustard, smoked ham, Florette d'Affinois (goat's cheese) & nuts			
Wurst Käse pork	27.50	32.50	50.50
Wurst Käse veal	40.50	45.50	68.50
Ham, Dijon mustard, onion, Cervelat (smoked sausage) & Gruyere			
Quattro Formaggi pork	26.00	31.00	49.00
Quattro Formaggi veal	39.00	44.00	67.00
Ham, salami, Raclette, Taleggio, Brie & Gorgonzola			
Griecher pork	27.50	32.50	50.50
Griecher veal	40.50	45.50	68.50
Mostbröckli (traditional Swiss dried and smoked beef), black olives, sun-dried tomatoes & Feta cheese (Sheep and goat's milk)			
Gärtner pork	26.00	31.00	49.00
Gärtner veal	39.00	44.00	67.00
Salami, vegetables, nuts & Swiss mountain cheese			




Warm dishes

Breaded pork escalope (2 pieces)	24.50
Mini breaded pork escalope	19.50
Wiener Schnitzel (2 pieces)	32.00
Mini veal Wiener Schnitzels	27.00
Pork escalope with cream sauce (2 pieces)	25.50
Mini pork escalope with cream sauce	20.50
Veal escalope nature (2 pieces)	34.00
Mini veal escalope nature	29.00
Zürcher Kalbgeschnetzeltes	34.00
sliced veal with a creamy mushroom sauce	
Trudyrösti (Hash brown)	25.50
With ham, bacon, onions, raclette & a fried egg	



Side dishes (excl.)


Side dish of French fries	7.00
Portion of French fries	8.50
Sweet potato fries	9.00
Rösti (Hash brown) 🌱	8.50
Buttered noodles	6.00
Noodles with tomato sauce	7.50
Truffled noodles (truffle paste, Tartufo bianchetto)	10.50
Spätzli	8.00
Vegetables	9.50
Green salad with seeds and nuts 🌱	9.50
Mixed salad with seeds and nuts 🌱	11.50
Large mixed salad with seeds, nuts and a boiled egg	14.50
Lamb's lettuce salad egg, bacon, seeds, and nuts	14.50
Trudy salad egg, bacon, seeds, and nuts	12.50

Vegetarian Cordon bleus

Pouletlos Cordon bleu 	36.00
Veggie chicken (plant protein) filled with veggie ham and vegan Brie	
Rindlos Cordon bleu 	33.00
Veggie beef escalope (wheat protein) filled with veggie dried meat and vegan Raclette cheese	
Fleischkäselos Cordon bleu 	31.00
Veggie meatloaf (pea protein) filled with veggie bacon and vegan Cheddar cheese	
Veggie Cordon bleu	27.50
Spelt escalope filled with basil, sun-dried tomatoes, Brie and Raclette	

Meatless dishes

Breaded veggie escalope (2 pieces) 	24.50
Mini breaded veggie escalope 	19.50
Cheese Spätzli with roasted onions	23.50
Trudy's tomato noodles	22.50
Noodles with tomato sauce, vegetables, and mushrooms	
Vegetable Rösti (Hash brown) gratinated with cheese	23.50
Vegetable plate with sweet potato fries	26.50

 These dishes can be vegan on request.

Desserts

Coupe Denmark	10.50
Two scoops of vanilla ice cream with hot chocolate sauce & whipped cream	
Coupe Amarena	10.50
Two scoops of vanilla ice cream with Amarena cherries & whipped cream	
Coupe Hot Berry	12.50
Two scoops of vanilla ice cream with hot berries & whipped cream	
Ice coffee	9.50
Mocha ice cream with whipped cream	
Meringues with whipped cream	8.50
Meringues with vanilla ice cream & whipped cream	11.50
Chocolate lava cake with whipped cream	9.50
Verdauerli 	10.50
Lemon sorbet with Vodka	
Vanillita	10.50
Vanilla ice cream with Frangelico (hazelnut liqueur)	
Schoggilita	10.50
Chocolate ice cream with Vielle prune	
Moccalita	10.50
Mocha ice cream with Baileys	
Ice cream per scoop	4.00
Lemon sorbet, vanilla, chocolate, mocha	
Portion of whipped cream	1.50
Portion of chocolate sauce	2.50

Soft drinks

Bottles

Eptinger Mineral water	33cl	5.00
With/ without gas	50cl	6.50
	100cl	12.50
Tap water	Pro dl	0.70
Rivella red / blue	33 cl	5.20
Pepita Cola, Pepita Cola Zero	33 cl	5.20
Pepita Orange, Pepita Grapefruit	33 cl	5.20
Phils Bio Iced tea Fruit/ herbs	33 cl	6.00
Phils Bio Iced tea Green tea/ apple	33 cl	6.00
Möhl Apple Shorley	33 cl	5.20
Möhl-saft trüb with 4.0% alcohol / alcohol free	50 cl	7.50

Bier (Brauerei Erusbacher und Paul)

On tap:

Bier Paul Lager 4.9%	Hergöttli	20 cl	4.50
	Stange	30 cl	5.30
	Grosses	50 cl	8.20

Bottles

Bier Paul 08 Weizenbier 5.2%	50 cl	8.60
Bier Paul 02 Schwarzbier naturtrüb 5.0%	33 cl	6.50
Bier Paul 10 India Pale Ale 5.0%	33 cl	6.50
Appenzeller Sonnwendig (alcohol-free)	33 cl	6.00

Apéritifs

Martini bianco	4 cl	8.00
White Wine Spritzer <small>sweet/sour</small>		8.50
Campari Soda		10.00
Campari Orange		12.00
Aperol Spritz		12.50
Hugo		12.50

Wine per glas

Sparkling wine

Prosecco Impero brut

10 cl 8.50

Grape: Glera (Prosecco)

Winery: Impero, Italy, Venice

11.5%
vol.

Flavour: aromatic, fruity, lively, fresh

Development: Steel tank

White wine

House wine: Stadt Zürich Räuschling

10 cl 8.00

Grape: Räuschling

Winery: Weingut Landolt, Zurich

Flavour: Subtle flower aromas with citrus notes. Strong on the palate with good acidity.

12.0%
vol.

Development: Steel tank

Blauburgunger blanc de noir

10 cl 7.50

Grape: Pinot noir

Winery: Brändli Obst- und Weinbau, Au by lake Zurich

Flavour: harmonious, balanced, pleasant fruity sweetness

12.8%
vol.

Development: Steel tank

Riesling Einspuktnull trocken

10 cl 7.00

Grape: Riesling

Winery: Alexander Loersch, Germany, Pfalz

Flavour: fresh, fruity, moderate alcohol content

11.5%
vol.

Development: Steel tank

Wine per glas

Rose

Château l'Ermitage Rosé 10 cl 7.50

Grape: Grenache, Syrah, Mourvèdre

Winery: Château l'Ermitage, France, Rhône, Saint-Gilles 13%

Flavour: fresh, fruity, elegant vol.

Development: Steel tank

Red wine

House wine: Colossal Reserva 10 cl 8.00

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

Winery: Casa Santos Lima, Portugal, 40km nördlich von Lissabon 14%

Flavour: ripe, peppery, structured, juicy vol.

Development: Barrique, 8 months

Merlot AOC Genève 10 cl 7.00

Grape: Merlot

Winery: Landolt, Switzerland, Geneva 13%

Flavour: light, fruity, aromatic vol.

Development: Steel tank

Monthly special Ask your waiter

Warm drinks

Coffee

Coffee / espresso	4.70
Café au lait	5.30
Cappuccino	6.00
Double Espresso	6.20
Latte Macchiato	6.80
Coretta Grappa	8.00
Kaffee fertig / Kaffee Luz	8.50

Sirocco Tea (Bio) 2 dl 6.00

Sirocco Tea comes exclusively from controlled organic cultivation. The tea bags are handmade and biodegradable.

Ceylon Sunrise (English breakfast, bio)

Japanese Sencha (Japanese green tea, bio)

Rooibos Tangerine (Rooibos tea with tangerine, bio)

Camomile Orange Blossoms (Camomile tea with orange blossoms, bio)

Moroccan Mint (Moroccan mint tea, bio)

Piz Palü (Swiss organic herbal tea, bio)

Verbena (Verbena tea, bio)

Red Kiss (Fruit tea, bio)

Black Chai (Black tea with spices, bio)

Ginger Lemon Dream (Herbal tea with lemongrass and ginger, bio)

White Peach (White tea with peach aroma, bio)

Apple punch 2 dl 4.00

Hot water 2 dl 2.00

Spirits

Liqueurs/ aperitif

Martini Bianco	4 cl	8.00
Frangelico (Hazlenut liqueur)	2 cl	6.00
Röteli (Swiss cherry liqueur)	4 cl	8.00
Braulio (Herbal liqueur)	4 cl	8.00
Averna	4 cl	8.00
Berliner Luft	4 cl	8.00
Limoncello	4 cl	8.00
Appenzeller Alpenbitter	4 cl	8.00
Ramazotti	4 cl	8.00
Jägermeister	4 cl	8.00
Amaretto	4 cl	10.00

„Nüssli“- Shot

Our house shot.

CHF 6.50

Fruit brandies

Kernobst (Pomme fruits)	2 cl	8.00
Pflümli (Cherry flum)	2 cl	8.00
Kirsch (Cherry)	2 cl	8.00
Zwetschgen (Plum)	2 cl	8.00
Kräuter (Herbs)	2 cl	8.00
Williams (Pear)	2 cl	8.00
Vieille Prune (Old plum)	2 cl	9.50

Cognac

Rémy Martin	2 cl	10.00
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Grappa

Brunello	2 cl	9.00
Moscato	2 cl	9.50
Amarone	2 cl	10.50
Roccanivo	2 cl	14.50

Whisky

Ballantine's Scotch	4 cl	9.00
Chivas Regal Blended Scotch (12 years)	4 cl	9.50
The Macallan Single Malt (12 years)	4 cl	16.00

Vodka

Absolut Vodka	4 cl	10.00
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Rum

Havana Club	4 cl	10.00
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Gin

Bombay's Gin Tonic	4 cl	15.00
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