

Restaurant

Gertrudhof



Sascha Menzi

Gertrudstrasse 26, 8003 Zürich

Phone +41 44 451 31 31

www.gertrudhof.ch

Opening hours

| | Restaurant | Kitchen |
|------------------|--------------------------------|--------------------------------|
| Monday | Rest day | Rest day |
| 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 |

Starters and cold dishes

| | Starter | Main course |
|--|---------|-------------|
| Soup of the day | 8.50 | |
| Lamb's Lettuce Salad with Egg and Bacon | 12.50 | |
| Small menu salad | 7.00 | |
| Green salad | 8.50 | |
| Mixed salad | 10.50 | |
| Trudy salad | 11.00 | |
| Mixed grains on colourful mixed salad | | |
| Crispy chicken salad | 15.50 | 25.50 |
| Chicken breast crispy on colourful mixed salad | | |
| Jäger salad | 15.50 | 25.50 |
| Bacon, mushrooms on colourful mixed salad | | |
| Champion salad | 16.50 | 26.50 |
| Chicken breast strips, mushrooms on colourful mixed salad | | |
| Garnished sausage salad | 14.50 | 20.50 |
| With seasonal salads | | |
| Garnished sausage-cheese salad | 16.50 | 22.50 |
| With seasonal salads | | |
| Gertrud plate | | 23.50 |
| Ham, salami, smoked ham, Mostbröckli (traditional Swiss dried and smoked beef) & two sorts of cheese | | |
| Big salad plate | | 21.50 |
| With seasonal salads and boiled egg | | |

Choose homemade french or homemade italian salad dressing.

Cordon bleu Festival

| | Mini | Regular | Mega |
|--|------------------|------------------|------------------|
| All cordon bleu's are exkl. side dish | ca. 120g meat | ca. 180g meat | ca. 360g meat |
| Original pork | 23.00 | 28.00 | 46.00 |
| Original veal | 36.00 | 41.00 | 64.00 |
| Ham, gruyère & raclette | | | |
| Knobli pork | 23.50 | 28.50 | 46.50 |
| Knobli veal | 36.50 | 41.50 | 64.50 |
| Ham, garlic & raclette | | | |
| Gorgi pork | 23.50 | 28.50 | 46.50 |
| Gorgi veal | 36.50 | 41.50 | 64.50 |
| Ham & gorgonzola | | | |
| Glarner pork | 24.50 | 29.50 | 47.50 |
| Glarner veal | 37.50 | 42.50 | 65.50 |
| Ham, maggi, schabziger & raclette | | | |
| Taleggio pork | 24.50 | 29.50 | 47.50 |
| Taleggio veal | 37.50 | 42.50 | 65.50 |
| Ham & taleggio | | | |
| Berner pork | 25.50 | 30.50 | 48.50 |
| Berner veal | 38.50 | 43.50 | 66.50 |
| Ham, bacon, onions & raclette | | | |
| Toscana pork | 26.00 | 31.00 | 49.00 |
| Toscana veal | 39.00 | 44.00 | 67.00 |
| Salami, garlic, basil, dry tomatoes & raclette | | | |
| Funghi pork | 26.00 | 31.00 | 49.00 |
| Funghi veal | 39.00 | 44.00 | 67.00 |
| Ham, mushrooms & taleggio | | | |

| | Mini | Regular | Mega |
|---|------------------|------------------|------------------|
| | ca. 120g meat | ca. 180g meat | ca. 360g meat |
| Scharfer Sascha (spicy) pork | 26.00 | 31.00 | 49.00 |
| Scharfer Sascha (spicy) veal | 39.00 | 44.00 | 67.00 |
| Ham, Sascha sauce (garlic, basil, mustard, sambal oelek, peperoncini) chili & gruyère | | | |
| Dijon pork | 26.00 | 31.00 | 49.00 |
| Dijon veal | 39.00 | 44.00 | 67.00 |
| Ham, garlic, dijon mustard & brie | | | |
| Entlebucher pork | 26.00 | 31.00 | 49.00 |
| Entlebucher veal | 39.00 | 44.00 | 67.00 |
| Bacon, plums & mountain cheese | | | |
| Florentiner pork | 26.00 | 31.00 | 49.00 |
| Florentiner veal | 39.00 | 44.00 | 67.00 |
| Ham, spinach, brie & raclette | | | |
| Appenzeller pork | 26.50 | 31.50 | 49.50 |
| Appenzeller veal | 39.50 | 44.50 | 67.50 |
| Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese | | | |
| Mir isch glich pork | 26.50 | 31.50 | 49.50 |
| Mir isch glich veal | 39.50 | 44.50 | 67.50 |
| Ham, garlic, basil, mustard, onions, dry tomatoes, bacon & raclette | | | |
| 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, dried figs & taleggio | | | |
| Trüffel pork | 33.50 | 38.50 | 61.00 |
| Trüffel veal | 43.50 | 48.00 | 73.00 |
| Smoked ham, truffle paste & truffle brie (Tartufo bianchetto) | | | |

Hot dishes

| | |
|---|-------|
| Breaded pork escalope (2 pieces) | 24.50 |
| Mini breaded pork escalope | 19.50 |
| Veal Wiener schnitzel (2 pieces) | 32.00 |
| Mini veal Wiener schnitzel | 27.00 |
| Pork escalopes with cream sauce (2 pieces) | 25.50 |
| Mini pork escalopes with cream sauce | 20.50 |
| Veal escalope nature (2 pieces) | 34.00 |
| Mini veal escalope nature | 29.00 |
| Sliced veal Zurich style with mushroom cream sauce | 34.00 |
| Trudyrösti | 25.50 |
| Hash brown with ham, bacon, onions, raclette cheese & a fried egg | |

Meat less dishes

| | |
|--|-------|
| Vegetarian Cordon bleu on a spelt base with basil, dried tomatoes, Brie and Raclette cheese | 27.50 |
| Breaded Planted escalopes (2 pieces) | 24.50 |
| Mini breaded Planted escalopes | 19.50 |
| Cheese-Spätzli with onions | 23.50 |
| Trudy's tomato noodles | 22.50 |
| Noodles with tomato sauce, vegetables and mushrooms | |
| Rösti (Hash brown) with vegetables, gratinate with cheese | 23.50 |
| Vegetable plate with sweet potato fries | 26.50 |

Side dishes (excl.)

| | | | |
|---|-------|-----------------------------------|-------|
| Side dish of french fries | 7.00 | Spätzli / Dumpling | 8.00 |
| Portion of french fries | 8.50 | Vegetables | 8.50 |
| Sweet potato fries | 8.50 | Small menu salad | 7.00 |
| Rösti / Hash brown | 8.50 | Green salad | 8.50 |
| Noodles with Butter | 6.00 | Mixed salad | 10.50 |
| Noodles with tomato sauce | 7.50 | Large mixed salad | 13.50 |
| Noodles with truffle (Tartufo bianchetto) | 10.50 | Lamb's Lettuce, Bacon, Egg | 12.50 |

For the little ones

| | |
|--|-------|
| Small menu salad | 7.00 |
| Portion of french fries | 8.50 |
| Portion of Spätzli / dumplings | 8.00 |
| Noodles with tomato sauce | 7.50 |
| 1 breaded pork escalope with french fries | 14.50 |
| 1 breaded veal escalope with French fries | 20.50 |
| 1 pork escalope with cream sauce and noodles | 14.50 |
| 1 veal escalope with cream sauce and noodles | 20.50 |
| Chicken breast crispy with french fries | 14.50 |
| Change to hash brown / Rösti +3.50 | |
| | |
| Vanille ice cream with whipped cream and Smarties | 6.00 |



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 | |
| Meringue with whipped cream | 8.50 |
| Meringue with vanilla ice cream & whipped cream | 11.50 |
| Warm chocolate 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 Vieille Prune | |
| Moccalita | 10.50 |
| Mocha ice cream with Baileys | |
| | |
| Ice cream per scoop | 4.00 |
| Lemon, vanilla, chocolate, mocha | |
| Whipped cream supplementary | 1.50 |
| Extra chocolate sauce | 2.50 |

„Nüssli“ - Shot

Our house drink

CHF 6.00

Soft drinks

Per glass

| | | |
|---|--------|------|
| Appenzeller water sparkling / still | 20 cl | 3.50 |
| Goba citro, Goba coke, Nestea icetea | 50 cl | 5.90 |
| Tap water | Per dl | 0.70 |

Bottles

| | | |
|---|-------|------|
| Appenzeller water sparkling / still | 33 cl | 5.00 |
| | 80 cl | 9.50 |
| Rivella red / blue | 33 cl | 5.00 |
| Goba coke, Goba coke zero | 33 cl | 5.00 |
| Goba orange | 33 cl | 5.00 |
| Apple shorley | 33 cl | 5.00 |
| Möhlsaft (Swiss cider) with 4.0% / without alcohol | 50 cl | 7.00 |

Beer

On tap: Brewery Erusbacher and Paul

| | | |
|-----------------------------|-------|------|
| Beer Paul Lager 4.9% | 20 cl | 4.20 |
| | 30 cl | 5.00 |
| | 50 cl | 7.70 |

Bottles

| | | |
|---|-------|------|
| Beer Paul 08 Wheat beer 5.2% | 50 cl | 8.00 |
| Beer Paul 02 dark beer 5.0% | 33 cl | 6.50 |
| Beer Paul 10 India Pale Ale (IPA) 5.0% | 33 cl | 6.50 |
| Beer Paul 11 Swiss Golden Ale 4.4% | 33 cl | 6.50 |
| Appenzeller Sonnwendig (alcohol free) | 33 cl | 5.50 |

Apéritifs

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

Wines per glass

Sparkling wine

| | | |
|--|-------|------|
| Prosecco Impero brut | 10 cl | 7.50 |
| Grape: Glera (prosecco) | | |
| Winery: Impero, Italy, Venice | 11.5 | |
| Taste: aromatic, fruity, lively, fresh | vol.% | |
| Ageing: steel tank | | |

White wines

| | | |
|--|-------|------|
| House wine: Räuschling | 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 | | |
| Blauburgunder blanc de noir | 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 | | |
| Riesling Einspuktnull trocken | 10 cl | 7.00 |
| Grape: Riesling | | |
| Winery: Alexander Loersch, Germany, Pfalz | 11.5 | |
| Taste: fresh, fruity with moderate alcohol content. | vol.% | |
| Ageing: steel tank | | |

Rose wine

Château l'Ermitage Rosé

10 cl 7.50

Grape: Grenache, Syrah, Mourvèdre

Winery: Château l'Ermitage, France

13

Taste: fresh, fruity, elegant

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, Lissboa

14

Taste: ripe fruit, peppery, structured, juicy

vol.%

Ageing: 8 month in barriques

Merlot AOC Genève

10 cl 7.00

Grape: Merlot

Winery: Landolt, Switzerland, Genève

13

Taste: light, fruity, spicy

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

| | |
|-----------------|------|
| Ask for details | 4.50 |
|-----------------|------|

Punch

| | |
|-------------|------|
| Apple punch | 4.50 |
|-------------|------|

Spirits

Liqueurs

| | | |
|-------------------------------|------|-------|
| Martini Bianco | 4 cl | 6.00 |
| Frangelico (hazelnut liqueur) | 2 cl | 5.00 |
| Röteli | 4 cl | 6.00 |
| Braulio | 4 cl | 6.00 |
| Averna | 4 cl | 6.00 |
| Berliner Luft | 4 cl | 6.00 |
| Limoncello | 4 cl | 6.00 |
| Appenzeller alpenbitter | 4 cl | 6.00 |
| Ramazotti | 4 cl | 6.00 |
| Jägermeister | 4 cl | 6.00 |
| Baileys | 4 cl | 8.00 |
| Amaretto Disaronna | 4 cl | 10.00 |

Fruit spirits

| | | |
|----------------------------|------|------|
| Kernobst (pome) | 2 cl | 5.00 |
| Pflümli (plums) | 2 cl | 5.00 |
| Kirsch (cherry) | 2 cl | 5.00 |
| Zwetschggen (prune) | 2 cl | 5.00 |
| Kräuter (herbs) | 2 cl | 5.00 |
| Williams (pear) | 2 cl | 7.50 |
| Vieille Prune | 2 cl | 8.00 |

Cognac

| | | |
|--------------------|------|------|
| Rémy Martin | 2 cl | 9.00 |
|--------------------|------|------|

Grappa

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

Whiskey

| | | |
|---------------------------------|------|-------|
| Ballantine's | 4 cl | 8.50 |
| Chivas Regal (12 years) | 4 cl | 9.50 |
| Macallen malt (12 years) | 4 cl | 13.00 |

Vodka

| | | |
|----------------------|------|------|
| Absolut vodka | 4 cl | 8.00 |
|----------------------|------|------|

Rum

| | | |
|--------------------|------|-------|
| Havana Club | 4 cl | 10.00 |
|--------------------|------|-------|

| | | |
|---------------------------|------|-------|
| Bombay's Gin Tonic | 4 cl | 11.50 |
|---------------------------|------|-------|

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 Ziegler located in
Zurich. The pigs and the calves lived in the region.

Menzi Gastro AG
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All our prices are in CHF and included all taxes.