

## 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](mailto:bestellung@gertrudhof.ch). The mails are read max. once a day.

Gertrudstrasse 26, 8003 Zürich  
Telefon +41 44 451 31 31  
[www.gertrudhof.ch](http://www.gertrudhof.ch)

### Opening hours

	<b>Restaurant</b>	<b>Kitchen</b>
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
<b>Soup of the day</b>	9.50	
<b>Trudy salad</b>	12.50	
Lettuce with egg, bacon, seeds, and nuts		
<b>Green salad</b> 	9.50	
Lettuce with seeds and nuts		
<b>Mixed salad</b> 	11.50	
With seeds and nuts		
<b>Crispy chicken salad</b>	15.50	25.50
Crispy fried chicken breast pieces on a mixed salad		
<b>Jäger' salad</b>	15.50	25.50
Bacon, mushrooms on a mixed salad		
<b>Champion salad</b>	16.50	26.50
Chicken breast strips, mushrooms, on a mixed salad		
<b>Garnished 'Wurst-Käse' salad</b>	16.50	22.50
Sausage & cheese, with seasonal salads		
<b>Garnished 'Wurst' salad</b>	14.50	20.50
Sausage with seasonal salads		
<b>Large salad</b>		21.50
With seasonal salads and a boiled egg		
<b>Gertrude platter</b>		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

All Cordon bleus are excl. side dishes.

Weight excl. filling and breading.

	<b>Mini</b>	<b>Normal</b>	<b>Mega</b>
	ca. 100g	ca. 170g	ca. 340g
<b>Original pork</b>	23.00	28.00	46.00
<b>Original veal</b>	36.00	41.00	64.00
Ham, Gruyere & Raclette			
<b>Knobli pork</b>	23.50	28.50	46.50
<b>Knobli veal</b>	36.50	41.50	64.50
Ham, garlic & Raclette			
<b>Gorgi pork</b>	23.50	28.50	46.50
<b>Gorgi veal</b>	36.50	41.50	64.50
Ham & Gorgonzola			
<b>Glarner pork</b>	24.50	29.50	47.50
<b>Glarner veal</b>	37.50	42.50	65.50
Ham, Maggi Seasoning, Schabziger & Raclette			
<b>Taleggio pork</b>	24.50	29.50	47.50
<b>Taleggio veal</b>	37.50	42.50	65.50
Ham & Taleggio			
<b>Berner pork</b>	25.50	30.50	48.50
<b>Berner veal</b>	38.50	43.50	66.50
Ham, bacon, onion & Raclette			
<b>Toscana pork</b>	26.00	31.00	49.00
<b>Toscana veal</b>	39.00	44.00	67.00
Salami, garlic, basil, sun-dried tomatoes & Raclette			
<b>Scharfer Ernesto pork</b>	27.50	32.50	50.50
<b>Scharfer Ernesto veal</b>	40.50	45.50	68.50
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)			

# Cordon bleu Festival

All Cordon bleus are excl. side dishes.

Weight excl. filling and breading.

<b>Mini</b>	<b>Normal</b>	<b>Mega</b>
ca. 100g	ca. 170g	ca. 340g

<b>Luzerner pork</b>	26.50	31.50	49.50
----------------------	-------	-------	-------

<b>Luzerner veal</b>	39.50	44.50	67.50
----------------------	-------	-------	-------

Ham, sausage meat balls, Lucerne cream cheese

<b>Scharfer Sascha pork</b>	26.00	31.00	49.00
-----------------------------	-------	-------	-------

<b>Scharfer Sascha veal</b>	39.00	44.00	67.00
-----------------------------	-------	-------	-------

Ham, red 'Sascha' chili sauce & Gruyere

Sascha sauce (garlic, basil, mustard, sambal oelek, red pepperoncini)

<b>Dijon pork</b>	26.00	31.00	49.00
-------------------	-------	-------	-------

<b>Dijon veal</b>	39.00	44.00	67.00
-------------------	-------	-------	-------

Ham, garlic, Dijon mustard & Brie

<b>Entlebucher pork</b>	26.00	31.00	49.00
-------------------------	-------	-------	-------

<b>Entlebucher veal</b>	39.00	44.00	67.00
-------------------------	-------	-------	-------

Bacon, red wine prunes & Swiss mountain cheese

<b>Florentiner pork</b>	26.00	31.00	49.00
-------------------------	-------	-------	-------

<b>Florentiner veal</b>	39.00	44.00	67.00
-------------------------	-------	-------	-------

Ham, spinach, Brie & Raclette

<b>Appenzeller pork</b>	26.50	31.50	49.50
-------------------------	-------	-------	-------

<b>Appenzeller veal</b>	39.50	44.50	67.50
-------------------------	-------	-------	-------

Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese

<b>Mir isch glich pork</b>	26.50	31.50	49.50
----------------------------	-------	-------	-------

<b>Mir isch glich veal</b>	39.50	44.50	67.50
----------------------------	-------	-------	-------

Ham, garlic, basil, mustard, sun-dried tomatoes, bacon, onion & cream cheese

<b>Funghi pork</b>	26.00	31.00	49.00
--------------------	-------	-------	-------

<b>Funghi veal</b>	39.00	44.00	67.00
--------------------	-------	-------	-------

Ham, mushroom & Taleggio

# Cordon bleu Festival

All Cordon bleus are excl. side dishes.  
Weight excl. filling and breading.

<b>Mini</b>	<b>Normal</b>	<b>Mega</b>
ca. 100g	ca. 170g	ca. 340g

<b>Feigen pork</b>	27.50	32.50	50.50
--------------------	-------	-------	-------

<b>Feigen veal</b>	40.50	45.50	68.50
--------------------	-------	-------	-------

Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, sun-dried figs & Taleggio

<b>Trüffel pork</b>	33.50	38.50	61.00
---------------------	-------	-------	-------

<b>Trüffel veal</b>	43.50	48.00	73.00
---------------------	-------	-------	-------

Smoked ham, truffle paste & truffled Brie (Tartufo bianchetto)

<b>Bündner pork</b>	27.50	32.50	50.50
---------------------	-------	-------	-------

<b>Bündner veal</b>	40.50	45.50	68.50
---------------------	-------	-------	-------

Smoked ham, bacon & Swiss mountain cheese

<b>Määäh pork</b>	28.50	33.50	51.50
-------------------	-------	-------	-------

<b>Määäh veal</b>	41.50	46.50	69.50
-------------------	-------	-------	-------

Fig mustard, smoked ham, Sheep's milk cheese from Beromünster & nuts

<b>Wurst Käse pork</b>	27.50	32.50	50.50
------------------------	-------	-------	-------

<b>Wurst Käse veal</b>	40.50	45.50	68.50
------------------------	-------	-------	-------

Ham, Dijon mustard, onion, Cervelat (smoked sausage) & Gruyere

<b>Quattro Formaggi pork</b>	26.00	31.00	49.00
------------------------------	-------	-------	-------

<b>Quattro Formaggi veal</b>	39.00	44.00	67.00
------------------------------	-------	-------	-------

Ham, salami, Raclette, Taleggio, Brie & Gorgonzola

<b>Grieche pork</b>	27.50	32.50	50.50
---------------------	-------	-------	-------

<b>Grieche veal</b>	40.50	45.50	68.50
---------------------	-------	-------	-------

Mostbröckli, black olives, sun-dried tomatoes & Feta cheese (Sheep and goat's milk)

<b>Hawai pork</b>	27.50	32.50	50.50
-------------------	-------	-------	-------

<b>Hawai veal</b>	40.50	44.50	68.50
-------------------	-------	-------	-------

Ham, bacon, sweet – sour pineapple, cream cheese

<b>Gärtner pork</b>	26.00	31.00	49.00
---------------------	-------	-------	-------


<b>Gärtner veal</b>	39.00	44.00	67.00
---------------------	-------	-------	-------

Salami, vegetables, nuts & Swiss mountain cheese

## Warm dishes

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

## Side dishes (excl.)

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

# Vegetarian Cordon bleus

## Veggie Cordon bleu

Spelt escalope filled with basil, sun-dried tomatoes, Brie and Raclette 27.50

## Gruyere Cordon bleu

Veggie chicken (plant protein) filled with veggie ham and Gruyere 30.50

## Rindlos Cordon bleu

Veggie beef escalope (wheat protein) filled with veggie dried meat and vegan Cheddar cheese 33.00

## Fleischkäselos Cordon bleu

Veggie meatloaf (pea protein) filled with veggie bacon and Appenzeller cheese 31.00

## Pouletlos Cordon bleu

Veggie chicken (plant protein) filled with veggie ham and vegan Brie 36.00

## 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.



## Soft drinks

### Bottles

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

## **Bier (Brauerei Erusbacher und Paul)**

### On tap:

<b>Bier Paul Lager 4.9%</b>	Hergöttli	20 cl	4.50
	Stange	30 cl	5.30
	Grosses	50 cl	8.20

### Bottles

<b>Bier Paul 08 Weizenbier 5.2%</b>	50 cl	8.60
<b>Bier Paul 02 Schwarzbier naturtrüb 5.0%</b>	33 cl	6.50
<b>Bier Paul 10 India Pale Ale 5.0%</b>	33 cl	6.50
<b>Erusbacher Bräu: Das ohne &lt;0.5% vol.</b>	33 cl	6.00

## Aperitif with alcohol

<b>El Tony Turbo Mate</b>	4cl Vodka with 33cl cold Mate Tea cold, sweetened	15.00
<b>Aperol Spritz</b>	4cl Aperol, Prosecco, Soda	12.50
<b>Campari Spritz</b>	4cl Campari, Prosecco, Soda	12.50
<b>Lillet Spritz</b>	1dl Lillet rosé, Tonic, wildberries	12.50
<b>Limoncello Spritz</b>	4cl Limoncello, lime juice, Prosecco, Soda	12.50
<b>Hugo</b>	Elderflower syrup, Prosecco, Soda, Mint	12.50
<b>Moscow Mule</b>	4cl Vodka, lime, Ginger beer, mint	15.00
<b>London Mule</b>	4cl Gin, lime, Ginger beer, mint	15.00
<b>Dark &amp; Stormy</b>	4cl Havana Club Rum, lime, Ginger beer, mint	15.00
<b>White Wine Spritzer</b>	1dl White wine with lemonade/soda	9.00
<b>Campari Soda</b>	4cl Campari with Soda	10.00
<b>Campari Orange</b>	4cl Campari with orange juice	12.00
<b>Martini Bianco</b>	4cl Martini with a lemon slice	8.00
<b>Cuba Libre</b>	4cl Havana Club Rum with Coke and a lemon slice	15.00

## Aperitif without alcohol

<b>Thomas Henry Spicy Ginger</b>	20cl	6.00
<b>El Tony Mate</b>	33cl cold Mate tea, sweetened	6.00
<b>Virgin Aperol Spritz</b>	Blood orange syrup, non-alcoholic sparkling wine, Soda	9.50
<b>Virgin Hugo</b>	Elderflower syrup, non-alcoholic sparkling wine, Soda, mint	9.50
<b>Virgin sparkling wine</b>	1dl non-alcoholic sparkling wine	7.00

# Wine by the glass

## Sparkling wine

### **Prosecco IL Colle Extra dry**

10 cl 8.50

**Grape:** Glera (Prosecco)

**Winery:** IL Colle, 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

### **Blauburgunder 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 by the glass

### Rose

**Zürbieter Rosé Schiterberg AOC** 10 cl 7.00

**Grape:** Pinot Noir

**Winery:** Landolt, Switzerland, Canton Zurich 12.5%

**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

**Zürbieter Cuvée rot AOC** 10 cl 7.00

**Grape:** Pinot Noir, Cabernet Dorsa, Dornfelder

**Winery:** Landolt, Switzerland, Canton Zurich 13.5%

**Flavour:** fruity, aromatic, full-bodied vol.

**Development:** Barrel and Steel tank

**Monthly special** Ask your waiter

## Warm drinks

### Coffee

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

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

**„Nüssli“- Shot**

**Our house shot.**

CHF 6.50

### Fruit brandies

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

### Cognac

<b>Rémy Martin</b>	2 cl	10.00
--------------------	------	-------

### 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

### Whisky

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

### Vodka

<b>Absolut Vodka</b>	4 cl	10.00
----------------------	------	-------

### Rum

<b>Havana Club</b>	4 cl	10.00
--------------------	------	-------

### Gin

<b>Bombay's Gin Tonic</b>	4 cl	15.00
---------------------------	------	-------