

# Welcome to the Restaurant Gertrudhof!

We are delighted that you are here and would like to thank you in advance for your visit.

We are happy to receive your feedback in person or at [bestellung\(at\)gertrudhof.ch](mailto:bestellung(at)gertrudhof.ch). We only accept table reservations via our reservation system (on our website) or by telephone.

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

## Opening hours

Monday: closed

Tuesday-Friday: 11.30-14.00 (kitchen until 13.30) and  
17.30-23.00 (kitchen until 21.30)

Saturday: 17.30-23.00 (kitchen until 21.30)

Sunday: 16.00-22.00 (kitchen until 21.00)

## Menu sections

Yellow pages – Food menu

White pages – Drinks menu

Salmon pages – Wine menu

**All prices in CHF incl. VAT.**

## Cordon bleus are our speciality.

We prepare our cordon bleus fresh. We have our own secret recipes for making and preparing them.

Cordon bleu requires a lot of care in the pan and, depending on the size, takes an average of 25–35 minutes to prepare during normal working hours.

## **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.

## **Bread**

We get our bread from the Wagner bakery in Zurich Wiedikon. The bread is made from Swiss flour.

## **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**

Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service staff.

Almost all dishes (except veggie cordon bleu and veggie schnitzel) are available gluten-free. However, traces of wheat may be present. We charge an additional fee of CHF 2.50 for gluten-free or vegan dishes.

 These dishes are also available as vegan options upon request.

## Starters and cold dishes

	Starter	Main
<b>Soup of the day</b>	9.50	
<b>Trudy salad</b> Lettuce with egg, bacon, seeds, and nuts	13.50	
<b>Green salad</b>  Lettuce with seeds and nuts	9.50	
<b>Mixed salad</b> With seeds and nuts	11.50	
<b>Crispy Chicken salad</b> Crispy fried chicken breast pieces on a mixed salad	15.50	25.50
<b>Jäger salad</b> Bacon, mushrooms on a mixed salad	15.50	25.50
<b>Champion salad</b> Fried chicken breast strips, mushrooms, on a mixed salad	16.50	26.50
<b>Garnished "Wurst-Käse" salad</b> Sausage and cheese with seasonal salads	16.50	22.50
<b>Garnished "Wurst" salad</b> Sausage with seasonal salads	14.50	20.50
<b>Large salad</b> With seasonal salads and a boiled egg		21.50
<b>Gertrud platter</b> Ham, salami, smoked ham, Mostbröckli (Swiss dried and smoked beef) & two sorts of cheese		23.50

**Choose between:**

**Homemade French dressing**

or

**Homemade Italian dressing** 

# Cordon bleu Festival

All cordon bleus are served without side dishes.

Weight specifications do not include filling or breadcrumb coating.

<b>Pork</b> mini approx. 100g	27.50	<b>Veal</b> mini approx. 100g	40.50
<b>Pork</b> normal approx. 170g	32.50	<b>Veal</b> normal approx. 170g	45.50
<b>Pork</b> mega approx. 340g	50.50	<b>Veal</b> mega approx. 340g	68.50

<b>Original</b>	Ham, Gruyere, Raclette
<b>Knobli</b>	Ham, garlic, Raclette
<b>Glarner</b>	Ham, Maggi Seasoning, Schabziger, Raclette
<b>Berner</b>	Ham, bacon, onion, Raclette
<b>Scharfer Sascha</b>	Ham, Gruyère, red "Sascha" chili sauce (Sauce: garlic, basil, mustard, sambal oelek, red pepperoncini)
<b>Gorgi</b>	Ham, Gorgonzola
<b>Mir isch glich</b>	Ham, garlic, basil, mustard, sun-dried tomatoes, bacon, onion & creamy cheese
<b>Mediterran</b>	Ham, basil, anchovies, nuts, sun-dried tomatoes, Brie, Taleggio
<b>Luzerner</b>	Ham, sausage meat balls, Lucerne creamy cheese
<b>Scharfer Ernesto</b>	Ham, beef-salami, bacon, onion, Appenzeller cheese, spicy green "Ernesto" chili sauce drawn over the Cordon bleu (Ernesto-Sauce: garlic, peppermint, lemon, ginger, green pepperoncini)
<b>Dijon</b>	Ham, garlic, mustard, Brie

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<b>Pork</b> normal approx. 170g	32.50	<b>Veal</b> normal approx. 170g	45.50
<b>Pork</b> mega approx. 340g	50.50	<b>Veal</b> mega approx. 340g	68.50

<b>Entlebucher</b>	Bacon, red wine prunes, Swiss mountain cheese
<b>Florentin</b>	Ham, spinach, Brie, Raclette
<b>Appenzeller</b>	Mostbröckli (traditional Swiss dried and smoked beef), Appenzeller cheese
<b>Toscana</b>	Beef-salami, garlic, basil, sun-dried tomatoes, Raclette
<b>Fungi</b>	Ham, champignons, Taleggio
<b>Feige</b>	Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, sun-dried figs, Taleggio
<b>Trüffel</b> +5.50	Smoked ham, truffle paste, truffle Brie (Tartufo bianchetto)
<b>Määäh</b>	Fig mustard, smoked ham, Sheep's milk cheese from Beromünster, nuts
<b>Wurst Käse</b>	Ham, Dijon mustard, onion, Cervelat (smoked sausage), Gruyere
<b>Quattro Formaggi</b>	Ham, beef-salami, Raclette, Taleggio, Brie, Gorgonzola
<b>Metzger</b>	Ham, sausage meat balls, Cervelat (smoked sausage), brie

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<b>Grieche</b>	Mostbröckli, black olives, sun-dried tomatoes, Feta cheese (sheep and goat's milk)
<b>Hawaii</b>	Ham, bacon, sweet-sour pineapple, cream cheese
<b>Gärtner</b>	Beef-salami, vegetables, nuts, Swiss mountain cheese
<b>Taleggio</b>	Ham, Taleggio
<b>Delizia</b>	Beef-salami, bacon, red wine prunes, sun-dried figs, sweet-sour pineapple, Taleggio
<b>Bündner</b>	Smoked ham, bacon, Swiss mountain cheese
<b>Förster</b>	Ham, bacon, champignons, Croutons, creamy cheese, cranberries (separately)
<b>Salami</b>	Beef-salami, olives, Swiss mountain cheese

## Additional

Gravy	3.00	Hot red chilli sauce (Sascha sauce)	1.50
Cream sauce	3.50	Hot green chilli sauce (Ernesto sauce)	1.50
Cream sauce with champignons	4.50	Cranberries	3.50
		Per menu change	1.50

## Warm dishes

All dishes are served without side dishes.

<b>Breaded pork Schnitzel</b> (2 pieces)	24.50
Mini Breaded pork Schnitzel (1 piece)	19.50
<b>Wienerschnitzel veal</b> (2 pieces)	32.00
Mini Wienerschnitzel veal (1 piece)	27.00
<b>Pork Schnitzel with cream sauce</b> (2 pieces)	25.50
Mini Pork Schnitzel with cream sauce (1 piece)	20.50
<b>Veal Schnitzel nature</b> (2 pieces)	34.00
Mini veal Schnitzel nature (1 piece)	29.00
<b>Zürcher Kalbsgeschnetzeltes</b>	34.00
Sliced veal with a creamy mushroom (champignons) sauce	
<b>Trudyrösti (Hash brown)</b>	25.50
With ham, bacon, onions, raclette, one fried egg	

## Side dishes

<b>Side dish French fries</b>	7.00
<b>Portion 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> lettuce with seeds and nuts 	9.50
<b>Mixed salad</b> with seeds and nuts	11.50
<b>Large mixed salad</b> with seeds, nuts, a boiled egg	14.50
<b>Trudysalad</b> Lettuce, egg, bacon, seeds, nuts	13.50

# Vegetarian Cordon bleus

Seitan is a plant-based meat substitute made from wheat protein, heartily seasoned and rich in protein. All CHF 27.50 excl. side dish.

<b>Seitan Classic</b>	Seitanschnitzel filled with Raclette, Gruyère
<b>Seitan Toskana</b>	Seitanschnitzel filled with Basil, dried tomatos, Raclette
<b>Seitan Fungi</b>	Seitanschnitzel filled with Champignons, Taleggio
<b>Seitan Knobli</b>	Seitanschnitzel filled with garlic paste, Raclette
<b>Seitan Hawai</b>	Seitanschnitzel filled with sweet-sour pineapple, creamy cheese
<b>Seitan Feigen</b>	Seitanschnitzel filled with figmustard, dried figs, Taleggio
<b>Seitan Spicy</b>	Seitanschnitzel filled with spicy red chilli sauce, Gruyère
<b>Seitan Glarner</b>	Seitanschnitzel filled with Maggi, Schabziger, Raclette
<b>Seitan Dijon</b>	Seitanschnitzel filled with garlic paste, mustard, Brie
<b>Seitan Florentin</b>	Seitanschnitzel filled with spinach, Brie, Raclette
<b>Seitan Määh</b>	Seitanschnitzel filled with sheep cheese from Beromünster
<b>Seitan Quattro Formaggi</b>	Seitanschnitzel filled with Raclette, Taleggio, Brie, Gorgonzola
<b>Seitan Trüffel</b> +5.50	Seitanschnitzel filled with truffled paste, truffled Brie (Tartufo bianchetto)

## Vegetarian Cordon bleus

<b>Gruyère Kikiriki Los</b>	31.00
Tender plant-based protein Schnitzel with a fine fillet texture, made from wheat, soy, pea protein, filled with plant-based cold cuts and Gruyère	
<b>Babybel Kikiriki Los</b> 	32.00
Tender plant-based protein Schnitzel with a fine fillet texture, made from wheat, soy, and pea protein, filled with plant-based cold cuts and vegan Babybel	
<b>Cheddar Moo Los</b> 	34.00
Firm, bite-resistant wheat protein Schnitzel with a steak-like texture filled with plant-based cold cuts and vegan cheddar cheese	
<b>Berg Moo Los</b>	33.00
Firm, bite-resistant wheat protein Schnitzel with a steak-like texture filled with plant-based cold cuts and mountain cheese	
<b>Ofen-Brät</b>	31.00
Finely emulsified mixture of pea protein filled with plant-based cold cuts, Appenzeller cheese	
<b>Vegi Hackbraten</b>	31.00
Juicy and flavorful vegan meatloaf made from organic spelt protein and soy mince filled with plant-based cold cuts, raclette cheese, Gruyère	
<b>Tofu</b>	31.00
Smoked organic tofu slices filled with plant-based cold cuts, raclette cheese, Gruyère cheese	

## Vegetarian dishes

<b>Breaded Vegi Schnitzel from plant protein (2 pieces)</b> 	24.50
Breaded mini Vegi Schnitzel from plant protein (1 piece) 	19.50
<b>Cheese Spätzli with fried onions</b>	23.50
<b>Trudy's tomato noodles</b>	22.50
Noodles with tomato sauce, vegetable, mushroom	
<b>Vegetable Rösti (Hash brown) gratinated with cheese</b>	23.50
<b>Vegetable plate with sweetpotato fries</b>	26.50

 These dishes are also available as vegan options upon request.

# Children's menu

Small menu salad	7.00
French fries (side dish)	7.00
French fries (one portion)	8.50
Spätzli (side dish)	8.00
Pasta with tomato sauce (side dish)	7.50
<b>1 breaded pork Schnitzel with French fries</b>	<b>15.50</b>
<b>1 breaded Wienerschnitzel (veal) mit Pommes frites</b>	<b>21.50</b>
<b>1 pork Schnitzel with noodles and creamy sauce</b>	<b>15.50</b>
<b>1 veal Schnitzel with noodles and creamy sauce</b>	<b>21.50</b>
<b>Chicken Nuggets with French fries</b>	<b>15.50</b>
Change to Rösti instead of French fries or noodles	+ 3.50

## Desserts

### Ice cream:

Vanilla, Coffee, Chocolate, Lemon, Mango	5.50
Whipped cream	1.50
Chocolate sauce	2.50



## Soft drinks

### Bottles

<b>Eptinger Mineral water</b>	33 cl	5.00
carbonated / non carbonated	100 cl	11.50
<b>Tap water</b>	Pro dl	0.70
<b>Rivella red / blue</b>	33 cl	5.30
<b>Coca-Cola, Coca-Cola Zero</b>	33 cl	5.30
<b>Pepita Orange, Pepita Grapefruit</b>	33 cl	5.30
<b>Phils Bio Ice Tea fruit/herb</b>	33 cl	6.20
<b>Möhl Apfelschorle</b>	33 cl	5.30
<b>Möhlsaft trüb (Cider)</b>		
with 4.0% alcohol / no alcohol	50 cl	8.00

## Beer (Brauerei Erusbacher und Paul)

### On tap:

<b>Bier Paul Lager 4.9%</b>	Herrgöttli	20 cl	4.70
auch Erusbacher Urtyp genannt	Stange	30 cl	5.70
	Grosses	50 cl	8.60

### Bottles

<b>Bier Paul 08 Weizenbier 5.2%</b>	50 cl	9.00
<b>Bier Paul 02 Schwarzbier naturtrüb 5.0%</b>	33 cl	6.70
<b>Bier Paul 10 India Pale Ale 5.0%</b>	33 cl	6.70
<b>Erusbacher Bräu: Das Ohni &lt;0.5% vol.</b>	33 cl	6.50

## Aperitif with alcohol

<b>El Tony Turbo Mate</b>	4cl Vodka mit 33cl Mate Tee kalt, leicht gesüsst	15.00
<b>Aperol Spritz</b>	4cl Aperol, Prosecco, Soda	12.50
<b>Campari Spritz</b>	4cl Campari, Prosecco, Soda	12.50
<b>Wild Berry Spritz</b>	1dl Lillet Rosé, Prosecco, Soda, Waldbeeren	13.50
<b>Lillet Spritz</b>	1dl Lillet Rosé, Tonic	12.50
<b>Limoncello Spritz</b>	4cl Limoncello, Limettensaft, Prosecco, Soda	12.50
<b>Hugo</b>	Holunderblütensirup, Prosecco, Soda, Minze	12.50
<b>Moscow Mule</b>	4cl Vodka, Limette, Ginger Beer, Minze	16.00
<b>London Mule</b>	4cl Gin, Limette, Ginger Beer, Minze	16.00
<b>Dark, Stormy</b>	4cl Havanna Club Rum, Limette, Ginger Beer, Minze	16.00
<b>Gespritzter Weisswein süss/sauer</b>	1dl Weisswein mit Soda/Citro	10.50
<b>Campari Soda</b>	4cl Campari mit Soda	10.00
<b>Campari Orange</b>	4cl Campari mit Orangensaft	12.00
<b>Cuba Libre</b>	4cl Havanna Club Rum mit Cola und Limette	16.00
<b>Negroni</b>	2cl Gin, 2cl Campari, 2cl roter Wermut	14.50

## Aperitif without alcohol

<b>Thomas Henry Spicy Ginger</b>	20cl	6.00
<b>El Tony Mate</b>	33cl Mate Tee kalt, leicht gesüsst	6.00
<b>Virgin Aperol Spritz</b>	Blutorangensirup, alkoholfreier Rosé Sekt, Soda	9.50
<b>Virgin Hugo</b>	Holunderblütensirup, alkoholfreier Rosé Sekt, Soda, Minze	9.50
<b>Virgin Rosé Sekt</b>	1dl alkoholfreier Rosé Sekt	7.00
<b>Virgin Wildberry Spritz</b>	1dl alkoholfreier Rosé Sekt mit Waldbeeren	8.50

# Wine by the glass

## Sparkling wine

<b>Prosecco IL Colle Extra dry</b>	10 cl	9.00
<b>Traubensorte:</b> Glera (Prosecco)		
<b>Weingut:</b> IL Colle, Italien, Venedig		11.5%
<b>Geschmack:</b> aromatisch, fruchtig, lebendig, frisch		vol.
<b>Ausbau:</b> Stahltank		

## White wine

<b>Hauswein: Stadt Zürich Räuschling</b>	10 cl	9.00
<b>Traubensorte:</b> Räuschling		
<b>Weingut:</b> Landolt, Stadt Zürich		
<b>Geschmack:</b> Im Bouquet dezente Blütenaromen mit frischen Zitrusnoten. Am Gaumen kräftig, mit guter Säurestruktur.		12.5%
<b>Ausbau:</b> Stahltank		vol.

<b>Züribieter Cuvée weiss</b>	10 cl	8.00
<b>Traubensorte:</b> Riesling-Silvaner, Pinot Gris, Blanc de noir		
<b>Weingut:</b> Landolt, Kanton Zürich		
<b>Geschmack:</b> Süssliche Fruchtaromen, lebendig, frisch. Am Gaumen rund, fruchtig, und fein.		12.5%
<b>Ausbau:</b> Stahltank		vol.

<b>Riesling Einspunktnull trocken</b>	10 cl	7.50
<b>Traubensorte:</b> Riesling		
<b>Weingut:</b> Alexander Loersch, Deutschland, Pfalz		
<b>Geschmack:</b> frisch, fruchtig, herb, mit moderatem Alkoholgehalt.		11.5%
<b>Ausbau:</b> Stahltank		vol.

# Wine by the glass

## Rosé

<b>Zürbieter Rosé Schiterberg AOC</b>	10 cl	7.50
<b>Traubensorte:</b> Pinot Noir		
<b>Weingut:</b> Landolt, Schweiz, Zürcher Weinland		12.5%
<b>Geschmack:</b> frisch, fruchtig, elegant		vol.
<b>Ausbau:</b> Stahltank		

## Red wine

<b>Hauswein: Colossal Reserva</b>	10 cl	8.50
<b>Traubensorte:</b> Touriga Nacional, Syrah, Alicante Bouschet, Tinta Roriz		
<b>Weingut:</b> Casa Santos Lima, Portugal, 40km nördlich von Lissabon		14% vol.
<b>Geschmack:</b> reiffruchtig, pfeffrig, strukturiert, saftig		
<b>Ausbau:</b> 8 Monate Barrique		

<b>Zürbieter Cuvée rot AOC</b>	10 cl	7.50
<b>Traubensorte:</b> Pinot Noir, Cabernet Dorsa, Dornfelder		
<b>Weingut:</b> Landolt, Schweiz, Zürcher Weinland		13.5%
<b>Geschmack:</b> fruchtig, würzig, vollmundig		vol.
<b>Ausbau:</b> Barrique und Stahltank		

<b>Monthly special</b>		Ask the staff
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# Warm drinks

## Coffee

<b>Coffee / Espresso</b>	5.00
<b>Milk coffee</b>	5.70
<b>Cappuccino</b>	6.50
<b>Double Espresso</b>	6.70
<b>Latte Macchiato</b>	7.30
<b>Coretto Grappa</b>	8.50
<b>Kaffee fertig / Kaffee Luz</b>	8.90

**Sirocco Bio Tea** 4 dl 6.00

Premium tea of the highest quality. Sirocco teas are sourced exclusively from certified organic cultivation. The elegant tea bags are handmade and biodegradable.

**Ceylon Sunrise** (English Breakfast)

**Japanese Sencha** (Japanese green tea)

**Rooibos Tangerine** (Rooibostea with mandarine)

**Camomile Orange Blossoms** (Camomile with orange)

**Moroccan Mint** (Moroccon mint tea)

**Piz Palü** (Swiss herbal tea)

**Verbena** (Verveine/Eisenkraut)

**Red Kiss** (Fruit tea)

**Black Chai** (Black tea with spices)

**Ginger Lemon Dream** (Herbal tea with lemongrass and ginger)

**Apfelpunsch** 2 dl 4.00

**Hot water** 2 dl 2.00

# Spirits

## Liqueurs / Aperitif

<b>Martini Bianco 15% vol.</b>	4 cl	9.00
<b>Frangelico (Haselnuss-Likör) 20% vol.</b>	2 cl	6.00
<b>Braulio 21% vol.</b>	4 cl	8.50
<b>Averna 29% vol.</b>	4 cl	8.50
<b>Berliner Luft 18% vol.</b>	4 cl	8.50
<b>Limoncello 25% vol.</b>	4 cl	8.50
<b>Appenzeller Alpenbitter 29% vol.</b>	4 cl	8.50
<b>Amaretto 28% vol.</b>	4 cl	10.00
<b>Baileys 17% vol.</b>	4 cl	10.50

## Regional Spirits

From Brändli Fruit and wine producer, Au Wädenswil ZH

## Fruit brandies

<b>Grape brandy 42% vol.</b>	2 cl	10.50
<b>Vieille Prune 42% vol.</b>	2 cl	10.50
<b>Apricots 42% vol.</b>	2 cl	9.50

**„Nüssli“ - Shot**

**Our House Shot:  
warm Hazelnut with cream  
CHF 7.50**

## Fruit brandies

<b>Kernobst 40% vol.</b>	2 cl	8.50
<b>Kirsch (Cherry) 40% vol.</b>	2 cl	8.50
<b>Zwetschgen (Plum) 40% vol.</b>	2 cl	8.50
<b>Williams (Pear) 40% vol.</b>	2 cl	8.50

## Cognac

<b>Rémy Martin 40% vol.</b>	2 cl	12.50
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## Grappa

<b>Brunello 41% vol.</b>	2 cl	10.50
<b>Moscato 41% vol.</b>	2 cl	9.50
<b>Amarone 41% vol.</b>	2 cl	12.50
<b>Roccanivo 43% vol.</b>	2 cl	18.50

## Whisky

<b>Ballantine's 40% vol.</b>	4 cl	9.50
<b>Macallen malt (mind. 12 Jahre) 40% vol.</b>	4 cl	21.00

## Vodka

<b>Absolut Vodka 40% vol.</b>	4 cl	10.00
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## Rum

<b>Havana Club 40% vol.</b>	4 cl	11.50
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## Gin

<b>Bombay's Gin Tonic 40% vol.</b>	4 cl	15.50
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