

# 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	11.30 – 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
<b>Soup of the day</b>	8.50	
<b>Lamb's Lettuce Salad</b> with Egg and Bacon	12.50	
<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>Garnished sausage salad</b>	14.50	20.50
With seasonal salads		
<b>Garnished sausage-cheese salad</b>	16.50	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		
<b>Big salad plate</b>		19.50
With seasonal salads and boiled egg		

# Cordon bleu Festival

	<b>Mini</b>	<b>Regular</b>	<b>Mega</b>
All cordon bleu's are exkl. side dish	ca. 120g meat	ca. 180g meat	ca. 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>
	ca. 120g meat	ca. 180g meat	ca. 360g 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>Breaded pork escalope (2 pieces)</b>	22.50
Mini breaded pork escalope	17.50
<b>Veal Wiener schnitzel (2 pieces)</b>	30.00
Mini veal Wiener schnitzel	25.00
<b>Pork escalopes with cream sauce (2 pieces)</b>	23.50
Mini pork escalopes with cream sauce	18.50
<b>Veal escalope nature (2 pieces)</b>	31.50
Mini veal escalope nature	27.00
<b>Sliced veal Zurich style</b> with mushroom cream sauce	32.00
<b>Trudyrösti</b>	23.50
Hash brown with ham, bacon, onions, raclette cheese & a fried egg	

## Meat less dishes

<b>Vegetarian Cordon bleu</b> on a spelt base with basil, dried tomatoes, Brie and Raclette cheese	25.50
<b>Breaded Planted escalopes (2 pieces)</b>	22.50
Mini breaded Planted escalopes	17.50
<b>Cheese-Spätzli with onions</b>	22.50
<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>	22.50
<b>Vegetable plate with sweet potato fries</b>	25.50

## Side dishes (excl.)

<b>Side dish of french fries</b>	6.00	<b>Spätzli / Dumpling</b>	7.50
<b>Portion of french fries</b>	7.50	<b>Vegetables</b>	8.00
<b>Sweet potato fries</b>	7.50	<b>Small menu salad</b>	6.50
<b>Rösti / Hash brown</b>	8.00	<b>Green salad</b>	8.00
<b>Noodles with Butter</b>	5.50	<b>Mixed salad</b>	9.50
<b>Noodles with tomato sauce</b>	7.50	<b>Large mixed salad</b>	12.50
<b>Noodles with truffle</b>	9.50	<b>Lamb's Lettuce, Bacon, Egg</b>	12.50

## For the little ones

<b>Small menu salad</b>	6.50
<b>Portion of french fries</b>	7.50
<b>Portion of Spätzli / dumplings</b>	7.50
<b>Noodles with tomato sauce</b>	7.50
<b>1 breaded pork escalope with french fries</b>	14.50
<b>1 breaded veal escalope with French fries</b>	20.50
<b>1 pork escalope with cream sauce and noodles</b>	14.50
<b>1 veal escalope with cream sauce and noodles</b>	20.50
<b>Chicken breast crispy with french fries</b>	14.50
Change to hash brown / Rösti +3.50	
<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>	9.50
<b>Verdauerli</b>	8.50
Lemon 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
Lemon, vanilla, chocolate, mocha	
<b>Whipped cream supplementary</b>	1.50
<b>Extra chocolate sauce</b>	2.50

**„Nüssli“ - Shot**

**Our house drink**

CHF 6.00

## 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	2.50
	50 cl	4.00
	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 4.0% / without alcohol</b>	50 cl	7.00

## Beer

### On tap: Brewery Erusbacher and Paul

<b>Beer Paul Lager 4.9%</b>	20 cl	4.20
	30 cl	5.00
	50 cl	7.70

### Bottles

<b>Beer Paul 08 Wheat beer 5.2%</b>	50 cl	8.00
<b>Beer Paul 02 dark beer 5.0%</b>	33 cl	6.50
<b>Beer Paul 10 India Pale Ale (IPA) 5.0%</b>	33 cl	6.50
<b>Beer Paul 11 Swiss Golden Ale 4.4%</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 (prosecco)		
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 Einspuktnull trocken</b>	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

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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
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### Punch

Apple punch	4.50
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## 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

<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>Zwetschggen (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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<b>Bombay's Gin Tonic</b>	4 cl	11.50
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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 Ziegler 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.