

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	6.50	
Green salad	8.00	
Mixed salad	9.50	
Trudy salad	10.50	
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 & croutons on colourful mixed salad		
Champion salad	16.50	26.50
Chicken breast strips, mushrooms & croutons 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		19.50
With seasonal salads and boiled egg		

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	21.00	26.00	42.00
Original veal	34.00	39.00	60.00
Ham, gruyère & raclette			
Knobli pork	21.50	26.50	42.50
Knobli veal	34.50	39.50	60.50
Ham, garlic & raclette			
Gorgi pork	21.50	26.50	42.50
Gorgi veal	34.50	39.50	60.50
Ham & gorgonzola			
Glarner pork	22.50	27.50	43.50
Glarner veal	35.50	40.50	61.50
Ham, maggi, schabziger & raclette			
Taleggio pork	22.50	27.50	43.50
Taleggio veal	35.50	40.50	61.50
Ham & taleggio			
Berner pork	23.50	28.50	44.50
Berner veal	36.50	41.50	62.50
Ham, bacon, onions & raclette			
Toscana pork	24.00	29.00	45.00
Toscana veal	37.00	42.00	63.00
Salami, garlic, basil, dry tomatoes & raclette			
Funghi pork	24.00	29.00	45.00
Funghi veal	37.00	42.00	63.00
Ham, mushrooms & taleggio			

	Mini	Regular	Mega
	ca. 120g meat	ca. 180g meat	ca. 360g meat
Scharfer Sascha (spicy) pork	24.00	29.00	45.00
Scharfer Sascha (spicy) veal	37.00	42.00	63.00
Ham, Sascha sauce (garlic, basil, mustard, sambal oelek, pepperoncini) chili & gruyère			
Dijon pork	24.00	29.00	45.00
Dijon veal	37.00	42.00	63.00
Ham, garlic, dijon mustard & brie			
Entlebucher pork	24.00	29.00	45.00
Entlebucher veal	37.00	42.00	63.00
Bacon, plums & mountain cheese			
Florentiner pork	24.00	29.00	45.00
Florentiner veal	37.00	42.00	63.00
Ham, spinach, brie & raclette			
Appenzeller pork	24.50	29.50	45.50
Appenzeller veal	37.50	42.50	63.50
Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese			
Mir isch glich pork	24.50	29.50	45.50
Mir isch glich veal	37.50	42.50	63.50
Ham, garlic, basil, mustard, onions, dry tomatoes, bacon & raclette			
Feigen pork	25.50	30.50	46.50
Feigen veal	38.50	43.50	64.50
Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, dried figs & taleggio			
Trüffel pork	31.50	36.50	57.00
Trüffel veal	41.50	46.00	69.00
Smoked ham, truffle paste & truffle brie			

Hot dishes

Breaded pork escalope (2 pieces)	22.50
Mini breaded pork escalope	17.50
Veal Wiener schnitzel (2 pieces)	30.00
Mini veal Wiener schnitzel	25.00
Pork escalopes with cream sauce (2 pieces)	23.50
Mini pork escalopes with cream sauce	18.50
Veal escalope nature (2 pieces)	31.50
Mini veal escalope nature	27.00
Sliced veal Zurich style with mushroom cream sauce	32.00
Trudyrösti	23.50
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	25.50
Breaded Planted escalopes (2 pieces)	22.50
Mini breaded Planted escalopes	17.50
Cheese-Spätzli with onions	22.50
Trudy's tomato noodles	20.50
Noodles with tomato sauce, vegetables and mushrooms	
Rösti (Hash brown) with vegetables, gratinate with cheese	22.50
Vegetable plate with sweet potato fries	25.50

Side dishes (excl.)

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

For the little ones

Small menu salad	6.50
Portion of french fries	7.50
Portion of Spätzli / dumplings	7.50
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	8.50
Lemon sorbet with Vodka	
Vanillita	8.50
Vanilla ice cream with Frangelico (hazelnut liqueur)	
Schoggilita	8.50
Chocolate ice cream with Vieille Prune	
Moccalita	8.50
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, Nестea 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
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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

Kernobst (pome)	2 cl	5.00
Pflümli (plums)	2 cl	5.00
Kirsch (cherry)	2 cl	5.00
Zwetschgen (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
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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

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
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Rum

Havana Club	4 cl	10.00
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Bombay's Gin Tonic	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.

Menzi Gastro AG
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8003 Zürich
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All our prices are in CHF and included all taxes.