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. 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

Cordon bleus are our specialty.

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.

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)
Public holidays (except Mondays): 17.30-23.00.
Note: Closed December 24, 25, and 26.
Otherwise, we do not close for company holidays.

All prices in CHF incl. VAT.

Meat declaration

We get our meat from the butcher ‘Ziegler’ in Zurich. Our meat is hung longer than usual and therefore is 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.

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 trigger Allergies or intolerances are available on request from our staff. Almost all dishes are available in gluten-free versions (except for the vegetarian cordon bleu and vegetarian schnitzel). We cannot guarantee that our dishes are 100% free of allergens. For gluten-free, lactose-free, or vegan preparations, we charge an additional CHF 3.50 to cover the extra effort involved. Fried foods such as French fries are not available in gluten-free versions, as the frying oil used is not reserved exclusively for gluten-free products.

These dishes are also available as vegan options upon request.

Starters and cold dishes

	Starter	Main
Soup of the day	9.50	
Trudy salad Lettuce with egg, bacon, seeds, and nuts	14.50	
Green salad Lettuce with seeds and nuts	10.50	
Mixed salad With seeds and nuts	12.50	
Crispy Chicken salad Crispy fried chicken breast pieces on a mixed salad	16.50	25.50
Jäger salad Bacon, mushrooms on a mixed salad	16.50	25.50
Champion salad Fried chicken breast strips, mushrooms, on a mixed salad	17.50	26.50
Garnished "Wurst-Käse" salad Sausage and cheese with seasonal salads	17.50	23.50
Garnished "Wurst" salad Sausage with seasonal salads	15.50	21.50
Large salad With seasonal salads and a boiled egg		22.50
Gertrud platter 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.

Pork mini approx. 100g	28.50	**Veal** mini approx. 100g	41.50
Pork normal approx. 170g	33.50	**Veal** normal approx. 170g	46.50
Pork mega approx. 340g	51.50	**Veal** mega approx. 340g	69.50

Original	Ham, Gruyere, Raclette
Knobli	Ham, garlic, Raclette
Glarner	Ham, Maggi, Schabziger, Raclette
Berner	Ham, bacon, onions, Raclette
Dijon	Ham, garlic, mustard, Camembert
Gorgi	Ham, Gorgonzola
Luzerner	Ham, sausage meat balls, Lucerne creamy cheese
Schaaf	Ham, sheep's cheese from Beromünster
Scharfes Mutschli 🌶	Mostbröckli (dried & smoked beef), Chili-Mutschli
Scharfer Sascha 🌶🌶	Ham, Chili-Mutschli, Sascha chili sauce (red chilis, Sambal oelek, basil, mustard, garlic)
Scharfer Ratschi 🌶🌶	Beef-salami, Chili-Mutschli, Ratschi chili sauce (red chilis, pepper, mango chutney, coriander, caraway, ginger)
Scharfer Ernesto 🌶🌶🌶	Ham, beef-salami, bacon, onion, Appenzeller cheese, hot Ernesto chili sauce (green chilis, mint, lemon, ginger, garlic) served on the side

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

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Grieche	Mostbröckli (dried & smoked beef), black olives, sun-dried tomatoes, Feta cheese (sheep & goat's milk)
Hawaii	Ham, bacon, sweet–sour pineapple, cream cheese
Gärtner	Beef-salami, vegetables, nuts, Swiss mountain cheese
Taleggio	Ham, Taleggio
Delizia	Beef-salami, bacon, red wine prunes, sun-dried figs, sweet-sour pineapple, Taleggio
Bündner	Smoked ham, bacon, Swiss mountain cheese
Förster	Ham, bacon, champignons, Croutons, creamy cheese, cranberries (separately)
Salami	Beef-salami, olives, Swiss mountain cheese
Mir isch glich	Ham, garlic, basil, mustard, sun-dried tomatoes, bacon, onion & creamy cheese
Mediterran	Ham, basil, anchovies, nuts, sun-dried tomatoes, Camembert, Taleggio

Additional

Gravy	3.00	Cranberries	3.50
Cream sauce	3.50	Sascha chili sauce 🌶🌶	1.50
Cream sauce with champignons	4.50	Ratschi chili sauce 🌶🌶	1.50
Per menu change	1.50	Ernesto chili sauce 🌶🌶🌶	1.50

Warm dishes

All dishes are served without side dishes.

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

Side dishes

Side dish French fries	7.00
Portion French fries	8.50
Sweet potato fries	9.00
Rösti (Hash brown)	9.00
Buttered noodles	6.00
Noodles with tomato sauce	7.50
Truffled noodles (truffle paste, Tartufo bianchetto)	11.50
Spätzli	8.00
Vegetables	9.50
Green salad lettuce with seeds and nuts	10.50
Mixed salad with seeds and nuts	12.50
Trudysalad Lettuce, egg, bacon, seeds, nuts	14.50

Vegetarian Seitan Cordon bleus

Seitan is a plant-based meat substitute made from wheat protein, heartily seasoned and rich in protein. All CHF 28.50 excl. side dish.

Seitan Classic	Raclette, Gruyère
Seitan Toskana	Basil, sun-dried tomatoes, Raclette
Seitan Fungi	Champignons, Taleggio
Seitan Knobli	garlic paste, Raclette
Seitan Hawai	sweet-sour pineapple, creamy cheese
Seitan Feigen	fig mustard, dried figs, Taleggio
Seitan Spicy 🌶🌶	hotchilli sauce (red chilis, Sambal oelek, basil, mustard, garlic), Chili-Mutschli
Seitan Glarner	Maggi, Schabziger, Raclette
Seitan Dijon	garlic paste, mustard, Camembert
Seitan Florentin	spinach, Camembert, Raclette
Seitan Schaaf	sheep's cheese from Beromünster
Seitan Quattro Formaggi	Raclette, Taleggio, Camembert, Gorgonzola
Seitan Trüffel +5.50	truffled paste, truffled Brie (Tartufo bianchetto)
Seitan Pilz	porcini mushrooms, champignons, creamy cheese, Gorgonzola
Seitan Mutschli	Chili-Mutschli

Vegetarian Cordon bleus

Gruyère Kikiriki Los 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

Babybel Kikiriki Los 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

Cheddar Moo Los 34.00
Firm, bite-resistant wheat protein Schnitzel with a steak-like texture filled with plant-based cold cuts and vegan cheddar cheese

Berg Moo Los 33.00
Firm, bite-resistant wheat protein Schnitzel with a steak-like texture filled with plant-based cold cuts and mountain cheese

Vegetarian dishes

Breaded Vegi Schnitzel from wheat protein (2 pieces) 24.50
Breaded mini–Vegi Schnitzel from wheat protein (1 piece) 19.50
Cheese Spätzli with fried onions 23.50
Trudy's tomato noodles 22.50
Noodles with tomato sauce, vegetables, mushroom
Vegetable Rösti (Hash brown) gratinated with cheese 23.50
Vegetable plate with sweetpotato fries 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
1 breaded pork Schnitzel with French fries	15.50
1 breaded Wienerschnitzel (veal) mit Pommes frites	21.50
1 pork Schnitzel with noodles and creamy sauce	15.50
1 veal Schnitzel with noodles and creamy sauce	21.50
Chicken Nuggets with French fries	15.50
Change to Rösti instead of French fries or noodles	+ 3.50

Desserts

Ice cream:	Pro Kugel
Vanilla, Chocolate, Lemon, Mango	5.50
Whipped cream	1.50
Chocolate sauce	2.50



Soft drinks

Bottles			
Eptinger Mineral water		33 cl	5.00
sparkling / still		100 cl	11.50
Tap water		per dl	0.70
Rivella red, Rivella blue (zero)		33 cl	5.30
Coca-Cola, Coca-Cola Zero		33 cl	5.30
Pepita Orange, Pepita Grapefruit, Pepita Citro		33 cl	5.30
Möhl Apfelschorle		33 cl	5.30
Möhlsaft trüb (Cider)			
with 4.0% alcohol / no alcohol		50 cl	8.00
Per Glass			
Classic – Passionfruit Ice Tea		45 cl	7.20
Rooibos Ginger Ice Tea		45 cl	7.20

Beer (Brauerei Erusbacher und Paul)

On tap:			
Bier Paul Lager 4.9%	Herrgöttli	20 cl	4.70
Also known as «Erusbacher Urtyp»	Stange	30 cl	5.70
	Grosses	50 cl	8.60
Bottles			
Bier Paul 08 Weizenbier 5.2%		50 cl	9.00
Bier Paul 02 Schwarzbier naturtrüb 5.0%		33 cl	6.70
Bier Paul 10 India Pale Ale 5.0%		33 cl	6.70
Erusbacher Bräu: Das Ohni <0.5% vol.		33 cl	6.50

Aperitif with alcohol

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

Aperitif without alcohol

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

Wine by the glass

Sparkling wine

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

White wine

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

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

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

Wine by the glass

Rosé

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

Red wine

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

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

Monthly special Ask the staff

Warm drinks

Coffee

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

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

Regional Spirits

From Brändli Fruit and wine producer, Au Wädenswil ZH

Fruit brandies

Grape brandy 42% vol.	2 cl	10.50
Vieille Prune 42% vol.	2 cl	10.50
Apricots 42% vol.	2 cl	9.50

„Nüssli“ - Shot

Our House Shot:
warm Hazelnut with cream
CHF 7.50

Fruit brandies		
Kernobst 40% vol.	2 cl	8.50
Zwetschgen (Plum) 40% vol.	2 cl	8.50
Williams (Pear) 40% vol.	2 cl	8.50
Cognac		
Rémy Martin 40% vol.	2 cl	12.50
Grappa		
Brunello 41% vol.	2 cl	10.50
Moscato 41% vol.	2 cl	9.50
Amarone 41% vol.	2 cl	12.50
Roccanivo 43% vol.	2 cl	18.50
Whisky		
Ballantine's 40% vol.	4 cl	9.50
Macallen malt (mind. 12 Jahre) 40% vol.	4 cl	21.00
Vodka		
Absolut Vodka 40% vol.	4 cl	10.00
Rum		
Havana Club 40% vol.	4 cl	11.50
Gin		
Bombay's Gin Tonic 40% vol.	4 cl	15.50