

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\(at\)gertrudhof.ch](mailto:bestellung(at)gertrudhof.ch). The mails are read max. once a day. We accept table reservations via the reservation system or by telephone.

Gertrudstrasse 26, 8003 Zürich
Telefon +41 44 451 31 31
www.gertrudhof.ch

Opening hours

	Restaurant	Kitchen
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 dishes are also available gluten-free.
However, traces of wheat are possible. The veggie cordon bleu's are not available gluten-free.

We pride ourselves on our famous Cordon bleus.

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

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

Our staff are happy to inform you about the ingredients in our dishes that may trigger allergies or intolerances. For a gluten-free option, we charge an additional CHF 2.50 for the extra work involved.

Starters and cold dishes

	Starter	Main
Soup of the day	9.50	
Trudy salad	13.50	
Lettuce with egg, bacon, seeds, and nuts		
Green salad 🌱	9.50	
Lettuce with seeds and nuts		
Mixed salad 🌱	11.50	
With seeds and nuts		
Crispy chicken salad	15.50	25.50
Crispy fried chicken breast pieces on a mixed salad		
Jäger' salad	15.50	25.50
Bacon, mushrooms on a mixed salad		
Champion salad	16.50	26.50
Chicken breast strips, mushrooms, on a mixed salad		
Garnished 'Wurst-Käse' salad	16.50	22.50
Sausage & cheese, with seasonal salads		
Garnished 'Wurst' salad	14.50	20.50
Sausage with seasonal salads		
Large salad		21.50
With seasonal salads and a boiled egg		
Gertrude platter		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 breeding.

Mini	Normal	Mega
ca. 100g	ca. 170g	ca. 340g

Original pork	24.00	29.00	47.00
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Original veal	37.00	42.00	65.00
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Ham, Gruyere & Raclette

Knobli pork	24.50	29.50	47.50
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Knobli veal	37.50	42.50	65.50
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Ham, garlic & Raclette

Gorgi pork	24.50	29.50	47.50
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Gorgi veal	37.50	42.50	65.50
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Ham & Gorgonzola

Glarner pork	25.50	30.50	48.50
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Glarner veal	38.50	43.50	66.50
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Ham, Maggi Seasoning, Schabziger & Raclette

Berner pork	26.50	31.50	49.50
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Berner veal	39.50	44.50	67.50
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Ham, bacon, onion & Raclette

Scharfer Sascha pork	27.00	32.00	50.00
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Scharfer Sascha veal	40.00	45.00	68.00
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Ham, red 'Sascha' chili sauce & Gruyere

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

Mir isch glich pork	27.50	32.50	50.50
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Mir isch glich veal	40.50	45.50	68.50
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Ham, garlic, basil, mustard, sun-dried tomatoes, bacon, onion & cream cheese

Mediterran pork	29.50	34.50	52.50
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Mediterran veal	42.50	47.50	70.50
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Ham, basil, anchovies, nuts, sun-dried tomatoes, Brie & Taleggio

Cordon bleu Festival

All Cordon bleus are excl. side dishes.

Weight excl. filling and breading.

Mini	Normal	Mega
ca. 100g	ca. 170g	ca. 340g

Luzerner pork	27.50	32.50	50.50
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Luzerner veal	40.50	45.50	68.50
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Ham, sausage meat balls, Lucerne cream cheese

Scharfer Ernesto pork	29.50	34.50	52.50
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Scharfer Ernesto veal	42.50	47.50	70.50
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Ham, beef-salami, bacon, onion, Appenzeller cheese with spicy green 'Ernesto' chili sauce drawn over the Cordon bleu.

'Ernesto' sauce (garlic, peppermint, lemon, ginger, green pepperoncini)

Dijon pork	27.00	32.00	50.00
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Dijon veal	40.00	45.00	68.00
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Ham, garlic, mustard & Brie

Entlebucher pork	27.00	32.00	50.00
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Entlebucher veal	40.00	45.00	68.00
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Bacon, red wine prunes & Swiss mountain cheese

Florentiner pork	27.00	32.00	50.00
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Florentiner veal	40.00	45.00	68.00
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Ham, spinach, Brie & Raclette

Appenzeller pork	27.50	32.50	50.50
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Appenzeller veal	40.50	45.50	68.50
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Mostbröckli (traditional Swiss dried and smoked beef) & Appenzeller cheese

Toscana pork	28.00	33.00	51.00
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Toscana veal	41.00	46.00	69.00
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Beef-salami, garlic, basil, sun-dried tomatoes & Raclette

Funghi pork	27.00	32.00	50.00
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Funghi veal	40.00	45.00	68.00
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Ham, champignons & Taleggio

Cordon bleu Festival

All Cordon bleus are excl. side dishes.

Weight excl. filling and breading.

Mini	Normal	Mega
ca. 100g	ca. 170g	ca. 340g

Feigen pork	28.50	33.50	51.50
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Feigen veal	41.50	46.50	69.50
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Mostbröckli (traditional Swiss dried and smoked beef), fig mustard, sun-dried figs & Taleggio

Trüffel pork	34.50	39.50	62.00
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Trüffel veal	47.50	52.50	80.00
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Smoked ham, truffle paste & truffled Brie (Tartufo bianchetto)

Määäh pork	29.50	34.50	52.50
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Määäh veal	42.50	47.50	70.50
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Fig mustard, smoked ham, Sheep's milk cheese from Beromünster & nuts

Wurst Käse pork	28.50	33.50	51.50
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Wurst Käse veal	41.50	46.50	69.50
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Ham, Dijon mustard, onion, Cervelat (smoked sausage) & Gruyere

Quattro Formaggi pork	28.00	33.00	51.00
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Quattro Formaggi veal	41.00	46.00	69.00
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Ham, beef-salami, Raclette, Taleggio, Brie & Gorgonzola

Grieche pork	28.50	33.50	51.50
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Grieche veal	41.50	46.50	69.50
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Mostbröckli, black olives, sun-dried tomatoes & Feta cheese (Sheep and goat's milk)

Hawai pork	28.50	33.50	51.50
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Hawai veal	41.50	46.50	69.50
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Ham, bacon, sweet – sour pineapple, cream cheese

Gärtner pork	28.00	33.00	51.00
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Gärtner veal	41.00	46.00	69.00
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Beef-salami, vegetables, nuts & Swiss mountain cheese

Cordon bleu Festival

All Cordon bleus are excl. side dishes.

Weight excl. filling and breading.

Mini	Normal	Mega
ca. 100g	ca. 170g	ca. 340g

Taleggio pork	25.50	30.50	48.50
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Taleggio veal	38.50	43.50	66.50
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Ham & Taleggio

Delizia pork	29.50	34.50	52.50
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Delizia veal	42.50	47.50	70.50
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Beef-salami, bacon, red wine prunes, sun-dried figs, sweet-sour pineapple & Taleggio

Bündner pork	28.50	33.50	51.50
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Bündner veal	41.50	46.50	69.50
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Smoked ham, bacon & Swiss mountain cheese

Förster pork	31.50	36.50	54.50
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Förster veal	44.50	49.50	72.50
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Ham, bacon, champignons, Croutons, cream cheese, separately cranberries

Salami pork	27.50	32.50	50.50
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Salami veal	40.50	45.50	68.50
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Beef-salami, olives & Swiss mountain cheese

Metzger pork	28.50	33.50	51.50
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Metzger veal	41.50	46.50	69.50
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Ham, sausage meat balls, Cervelat (smoked sausage), brie

Additional:

Gravy	3.00	Hot red chili sauce (Sascha Sauce)	1.50
Cream sauce	3.50	Hot green chili sauce (Ernesto Sauce)	1.50
Cream sauce with Champignons	4.50	Cranberries	3.50

Warm dishes

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

Side dishes (excl.)

Side dish of French fries	7.00
Portion of 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 with seeds and nuts 🌱	9.50
Mixed salad with seeds and nuts 🌱	11.50
Large mixed salad with seeds, nuts and a boiled egg	14.50
Trudy salad egg, bacon, seeds, and nuts	13.50

Special Cordon bleu

Speck Seitan	28.50
Seitan escalope filled with bacon & Raclette	
Schinken Dinkel	28.50
Bio Spelt escalope filled with ham, champignons & Swiss mountain cheese	

Vegetarian Cordon bleus

Getreide Cordon bleu	27.50
Bio Spelt escalope filled with basil, sun-dried tomatoes, Brie and Raclette	
Gruyere Cordon bleu	30.50
Veggie chicken (plant protein) filled with veggie ham and Gruyere	
Rindlos Cordon bleu 	33.00
Veggie beef escalope (wheat protein) filled with veggie dried meat and vegan Cheddar cheese	
Fleischkäselos Cordon bleu	31.00
Veggie meatloaf (pea protein) filled with veggie bacon and Appenzeller cheese	
Pouletlos Cordon bleu 	
Veggie chicken (plant protein) filled with veggie ham and vegan Brie	
Seitan Cordon bleu Classic	27.50
Seitan escalope filled with Gruyere & Raclette	
Seitan Cordon bleu Trüffel	36.00
Seitan escalope filled with truffle paste & truffled Brie (Tartufo bianchetto)	

Meatless dishes

Breaded veggie escalope (2 pieces) from plant protein 	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.

Children's menu

Small menu salad	7.00
Side dish French fries	7.00
Portion of french fries	8.50
Spätzli (side dish)	8.00
Pasta with tomato sauce (side dish)	7.50

1 breaded pork escalope with french fries	15.50
1 breaded veal escalope with french fries	21.50
1 Pork escalope with noodles and creamy sauce	15.50
1 Veal escalope with noodles and creamy sauce	21.50
Crispy chicken breast with french fries	15.50
Rösti instead of french fries or noodles +3.50	

Desserts:	Per Scoop
Types of ice cream: Vanilla, Coffee, Chocolate, Lemon, Mango	5.50
Extra cream	1.50
Extra chocolate sauce	2.50

Globi milk ice cream	5.50
With bubble gum flavour	



Soft drinks

Bottles

Eptinger Mineral water	33cl	5.00
With/ without gas	100cl	11.50
Tap water	Pro dl	0.70
Rivella red / blue	33 cl	5.30
Coca-Cola, Coca-Cola Zero	33 cl	5.30
Pepita Orange, Pepita Grapefruit	33 cl	5.30
Phils Bio Iced tea Fruit/ herbs	33 cl	6.20
Möhl Apple Schorle	33 cl	5.30
Möhlssaft trüb with 4.0% alcohol / alcohol free	50 cl	8.00

Bier (Brauerei Erusbacher und Paul)

On tap:

Bier Paul Lager 4.9%	Hergöttli	20 cl	4.70
	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 ohne <0.5% vol.	33 cl	6.50

Aperitif with alcohol

El Tony Turbo Mate	4cl Vodka with 33cl cold Mate Tea cold, sweetened	15.00
Aperol Spritz	4cl Aperol, Prosecco, Soda	12.50
Campari Spritz	4cl Campari, Prosecco, Soda	12.50
Wildberry Spritz	1dl Lillet rosé, Prosecco, Soda, wildberries	13.50
Lillet Spritz	1dl Lillet rosé, Tonic	12.50
Limoncello Spritz	4cl Limoncello, lime juice, Prosecco, Soda	12.50
Hugo	Elderflower syrup, Prosecco, Soda, Mint	12.50
Moscow Mule	4cl Vodka, lime, Ginger beer, mint	16.00
London Mule	4cl Gin, lime, Ginger beer, mint	16.00
Dark & Stormy	4cl Havanna Club Rum, lime, Ginger beer, mint	16.00
White Wine Spritzer	1dl White wine with lemonade/soda	10.50
Campari Soda	4cl Campari with Soda	10.00
Campari Orange	4cl Campari with orange juice	12.00
Cuba Libre	4cl Havanna Club Rum with Coke and a lemon slice	15.00
Negroni	2cl Gin, 2cl Campari, 2cl red Wermut	14.50

Aperitif without alcohol

Thomas Henry Spicy Ginger	20cl	6.00
El Tony Mate	33cl cold Mate tea, sweetened	6.00
Virgin Aperol Spritz	Blood orange syrup, non-alcoholic sparkling wine, Soda	9.50
Virgin Hugo	Elderflower syrup, non-alcoholic sparkling wine, Soda, mint	9.50
Virgin sparkling wine	1dl non-alcoholic sparkling wine	7.00
Virgin Wildberry Spritz	1dl non-alcoholic sparkling wine with wildberries	8.50

Wine by the glass

Sparkling wine

Prosecco IL Colle Extra dry

10 cl 9.00

Grape: Glera (Prosecco)

Winery: IL Colle, Italy, Venice

11.5%

Flavour: aromatic, fruity, lively, fresh

vol.

Development: Steel tank

White wine

House wine: Stadt Zürich Räuschling

10 cl 9.00

Grape: Räuschling

Winery: Weingut Landolt, Zurich

12.5%

Flavour: Subtle flower aromas with citrus notes. Strong on the palate with good acidity.

vol.

Development: Steel tank

Züribieter Cuvée weiss

10 cl 8.00

Grape: Riesling-Silvaner, Pinot Gris, Blanc de noir

Weinery: Landolt, canton of Zurich

12.5%

Flavour: Sweet fruit flavours, lively, fresh. Round, fruity and fine on the palate.

vol.

Development: Steel tank

Riesling Einspuktnull trocken

10 cl 7.50

Grape: Riesling

Winery: Alexander Loersch, Germany, Pfalz

11.5%

Flavour: fresh, fruity, moderate alcohol content

vol.

Development: Steel tank

Wine by the glass

Rose

Zürbieter Rosé Schiterberg AOC

10 cl 7.50

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 8.50

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 7.50

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

Coffee / espresso	5.00
Café au lait	5.70
Cappuccino	6.50
Double Espresso	6.70
Latte Macchiato	7.30
Coretto Grappa	8.50
Kaffee fertig / Kaffee Luz	8.90

<u>Sirocco Tea (Bio)</u>	2 dl	6.00
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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
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Hot water	2 dl	2.00
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Spirits

Liqueurs/ aperitif

Martini Bianco 15% vol.	4 cl	9.00
Frangelico (Hazelnut liqueur) 20% vol.	2 cl	6.00
Braulio (Herbal liqueur) 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 & wine producer, Au, Wädenswil

Fruit brandies

Grape brandy 42% vol.	2 cl	10.50
Vieille Prune (old plum) 42% vol.	2 cl	10.50
Apricots 42% vol.	2 cl	9.50

Our „Nüssli“ House Shot

warm Hazelnut with cream

CHF 7.50

Fruit brandies

Kernobst (Pomme fruits) 40% vol.	2 cl	8.50
Pflümli (Cherry plum) 40% vol.	2 cl	8.50
Kirsch (Cherry) 40% vol.	2 cl	8.50
Zwetschgen (Plum) 40% vol.	2 cl	8.50
Kräuter (Herbs) 40% vol.	2 cl	8.50
Williams (Pear) 40% vol.	2 cl	8.50

Cognac

Rémy Martin 40% vol.	2 cl	12.00
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Grappa

Brunello 41% vol.	2 cl	10.00
Moscato 41% vol.	2 cl	9.50
Amarone 41% vol.	2 cl	12.50
Roccanivo 43% vol.	2 cl	18.50

Whisky

Ballantine's Scotch 40% vol.	4 cl	9.50
The Macallan Single Malt (12 years) 40% vol.	4 cl	21.00

Vodka

Absolut Vodka 40% vol.	4 cl	10.00
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Rum

Havana Club 40% vol.	4 cl	11.50
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Gin

Bombay's Gin Tonic 40% vol.	4 cl	15.50
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