



Menu

M E N U

Welcome to the Fischerstube. It is our pleasure to welcome you and to share our cuisine with you. We wish you a delightful dining experience. Enjoy!

Menu Dégustation

Wild Garlic Velouté / Smoked Char / Horseradish

Tuna / Buttermilk / Granny Smith / Pickles

Char / Morel Mushrooms / Potato–Wild Garlic Purée

Japanese Wagyu A5 Entrecôte / Signature Dish

Crêpes Suzette / Grand Marnier / Vanilla Ice Cream

Menu Dégustation — 105.–

Menu Dégustation with Wagyu Beef — 165.–

Menu Terroir

TRADITION DER FISCHERSTUBE

Asparagus Soup / Mascarpone / North Sea Shrimp

Pike Quenelles / Nantua Sauce / Green Asparagus

Pike Perch / Baby Spinach / Basmati Rice

Lemon Crème Brûlée / Rhubarb Sorbet / Berries

Menu Terroir — 105.–

Appetizers

Dandelion / Miso / Sbrinz / Radish	22.50
Tuna / Buttermilk / Granny Smith / Pickles	28.50
Burrata / Green Asparagus / Berries / Pistachio	24.50
Asparagus / Poached Egg / Culatello	26.50

Veal Tartare / Langoustine / Sour Cream / Almond	42.–
Wild Garlic Velouté / Smoked Char / Horseradish	22.–
Duck Liver / Rhubarb / Green Asparagus / Brioche	32.50
Lobster Salad «Béatrice» / Orange Emulsion	48.–

Main Courses Fish

Perch meunière / Almonds / Baby Spinach / Potatoes	48.–
Pike Perch / Asparagus / Maggia Pepper / Black Risotto	52.–
Dover Sole / Green Asparagus / Beurre Blanc / Potatoes	59.–
Char / Morel Mushrooms / Potato–Wild Garlic Purée	48.–
Sea Bass in a Salt Crust / For Two Guests	64.– p.p.

Main Courses Meat

Japanese Wagyu A5 Entrecôte	110.–
Duck Breast / Rhubarb / Honey / Brioche Dumpling	48.–
Veal Rib Eye / Morel Mushrooms / Potato–Wild Garlic Purée	56.–
Beef Tenderloin / Asparagus / Maggia Pepper / Squid Ink Risotto	59.–

Desserts

Strawberry Tartare / Verjus / Rhubarb / Mascarpone	18.50
Lemon Crème Brûlée / Rhubarb Sorbet / Berries	16.50
Apple Tarte Tatin / Vanilla Ice Cream / Caramel Sauce	18.50
Warm Chocolate Cake / Chocolate Sorbet / Mango	19.50
Crêpes Suzette / Grand Marnier / Vanilla Ice Cream	22.50
Kaiserschmarrn / Plum Compote / Vanilla Ice Cream	18.50
Whipped Viennese Iced Coffee	15.50
Whipped Viennese Iced Coffee / Cherry Brandy or Baileys	17.–

Fischerstube VIP Club

Become part of our exclusive Fischerstube VIP Club. With your personal Member Card you enjoy:

- Priority reservations
 - Invitations to exclusive wine and gourmet evenings
 - Access to selected rarities from our wine cellar
 - A rechargeable member card for your visits to the Fischerstube
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Alcohol dispensing regulations under FSRO Art. 42.

Wine, juice, beer and shandy may not be served to persons under 16.

Spirits and alcopops may not be served to persons under 18.

Origin: Duck liver & breast (FR), Beef (CH/AUT/ARG), Wagyu (JPN), Veal (CH). Lobster (FR-US), Perch (CH-EST), Pike (CH/NOR), Pike perch (CH/EST), Char (CH/IS), Eggs (CH), Sole (NO/FR), Sea bass (FR/GR), Bread (Fisch-Brötli) CH.

We are happy to provide detailed information on possible allergens in each dish.