

CELEBRATE VEGANUARY

Start the new year with delicious plant-based dishes.
Enjoy our special menu of seasonal, sustainable and nutritious ingredients.

Perfect for vegans and food lovers alike!

FIRST COURSE

“No Egg” Quiche

Leek | Smoked Tofu | Pear Chutney | Szechuan Pepper | Herb Salad



CHF 16

MAIN COURSE

Swiss Kale Falafel

Oriental Cous Cous | Pickled Pumpkin | Pomegranate | Tahini Dip



CHF 26

DESSERT

Chocolate Brownie

Candied Orange | Yuzu | Orange Mousse



CHF 14











Full 3-Course Menu

CHF 42














Please ask our team for origin declaration
and further allergen information.
Selection of our daily white and red wine,
beer, soft drinks, coffee, and tea are included.

January is
Veganuary

Starters

Seasonal Market Salad	 	8 12
Caesar Salad	 	12 17
+ Planted Chicken		8
+ Chicken		11
Grilled Eggplant	 	13 24
Yoghurt-Tahina Dip Fatoush Salad		
Beetroot Salad	 	15
Goat cheese Cream #ZDCGarden Apple Chutney		
Wild Mushroom Consommé	 	15
Wild Mushrooms Semolina dumplings		
Soup of the Day		8 11

Sides

Wild or White Rice	 	5 7
Züri or Sweet Potato Fries	 	7 9
Purple Sweet Potato Purée		7 9
Potato Rösti	 	7 9
Roasted Market Vegetables	 	7 9
Wok Vegetables	 	5 7
Ratatouille	 	7 9








Mains

ZDC Burger Beef or Chicken		29
Bacon Lettuce Tomato Onion Cheese		
Beetroot Burger	 	26
Vegan Bacon Lettuce Tomato Onion		
Vegan Cheddar		
Sliced Veal – Zurich Style		25 42
Mushrooms Cream Sauce		
Wiener Schnitzel		21 39
(Flat Veal Steak in Bread Crumb)		
Wild Mushroom Ravioli		17 24
Mascarpone Sage Walnut		
Tagliatelle		17 24
- Tomato Sauce		
- Pesto from #ZDCGarden		
Alpine Pike Perch		38
Parsnip Oyster Leaves Baby Gem Calamansi		
Daily Special		
Ask our service team about our daily specials		

Healthy Choices

Zucchini-Feta Hash Brown	 	14 20
Quinoa #ZDCGarden Herbs Yoghurt		
Pumpkin Gnocchi	 	17 25
Butternut Sage from #ZDCGarden		
Grilled Salmon	 	16 23
Mojo Verde		
Baked Shrimps	 	21 27
Tomato Olive oil Rosemary		

Roman Pinsa





Tomato Mozzarella Basil		18
Prosciutto	 	7
Ham Tuna	 	5
Eggplant Zucchini Bell Peppers Rucola	 	2
Mushrooms Pineapple Red Onions Capers		
Olives		

Savory & Sweet

Cheese Plate		12 18
Homemade Crackers Chutney Honey		
Plum & Apple Crumble		12
Vanilla Ice Cream		
Black Forrest		14
Chocolate Sponge Cake Cherry Compote Chantilly Cream		
Ice Creams & Sorbets	 	4
Ask the service team for our current flavors		

Allergen Information

Gluten, lactose free & vegan options of almost all dishes are available on request, please ask our team!

	Gluten free
	Lactose free
	Vegetarian
	Vegan

Declaration of Origin

CH	Veal
CH	Beef
CH	Poultry
CH	Game
CH	Eggs
CH	Ham
IT	Prosciutto
VN	Shrimps
EU	Fish

Bon
appetit!