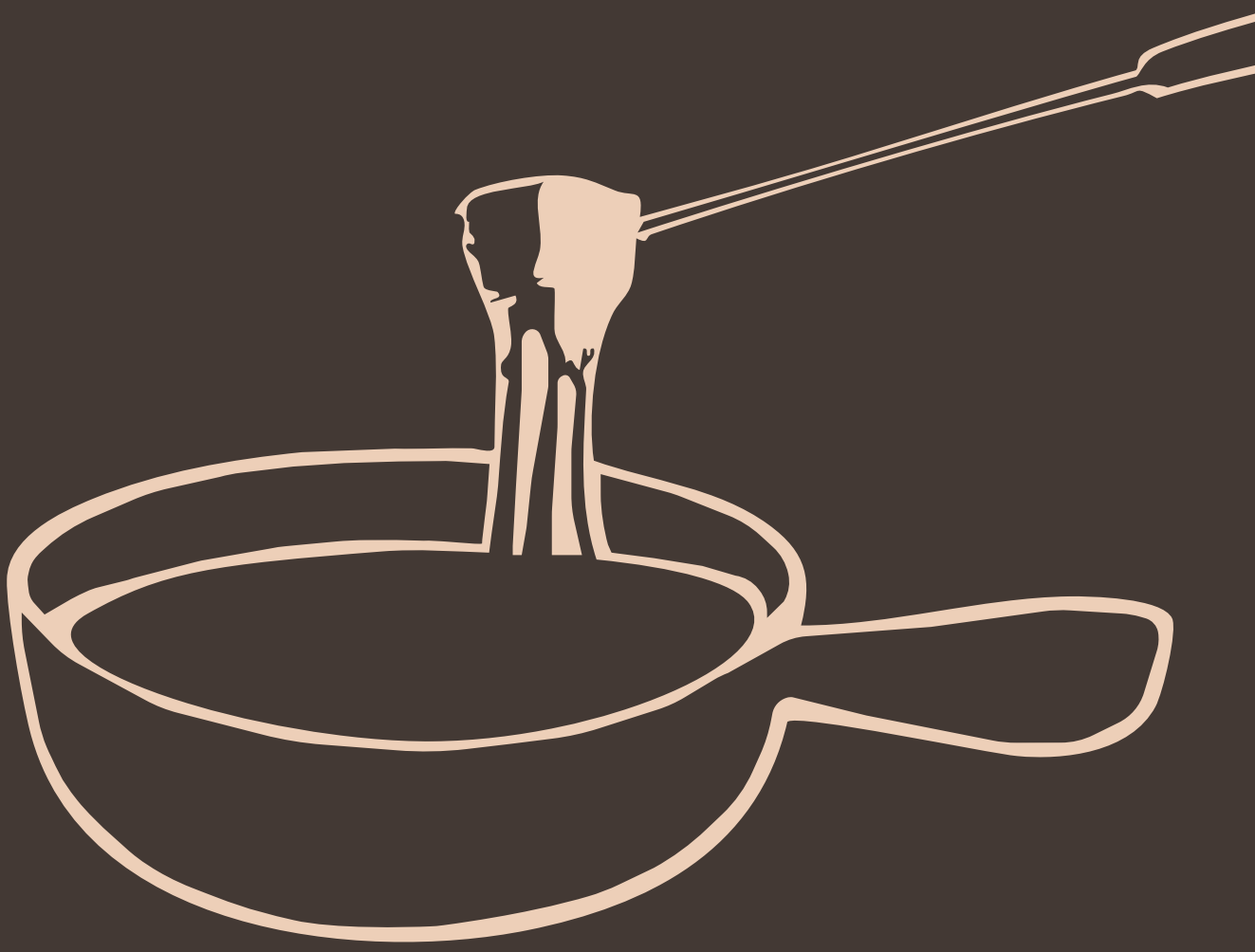
Cheese am See

MENU



DRINKS

Sparkling wine

	10cl	75cl
ZÜRISCHUM BRUT BLANC DE NOIR Zürischum *Pinot Noir*	12	86
CHAMPAGNE DEUTZ BRUT (CLASSIC) Deutz *Chardonnay, Pinot Noir, Pinot Meunier*	15	98

White wine

	10cl	75cl	70cl
VINATTIERI BIANCO Vinattieri *Chardonnay, Sauvignon Blanc, Sémillon*	10	69	
SAUVIGNON BLANC Bechtel Weine *Sauvignon Blanc*	12	74	
ST-SAPHORIN LA ROCHE AUX VIGNES Domaine Bovy *Chasselas*	10		65

Red wine

	10cl	75cl
BLAUBURGUNDER Bechtel Weine *Pinot Noir*	10	65
MASSERONE VINATTIERI Vinattieri *Merlot*	11	69
MALANASER PINOT NOIR Von Salis *Pinot Noir*	12	72

Water & soft drinks

	33cl	40cl	80cl
Pepsi, Pepsi Zero, Eistee, Rivella rot/blau	6		
Mineralwasser Arkina & Rhäzünser		7	10

Beer

	33cl
Hürlimann Lager	7
Valaissane Lager	8
Feldschlösschen alcohol-free	7

Spirits

	2cl
URS HECHT GUNZWILER DESTILLATE	
Dolleseppler cherry brandy, 40%	11
Appenzeller Alpenbitter, 29 %	11
FASSBIND	
Vieille Barrique, 40 %	13

Hot drinks

Glühwein (mulled wine) red	8
Alcohol-free fruit punch	7
Coffee	5
Espresso	5
Double espresso	6
Cappuccino	6
Latte	6
Sirocco organic tea	6

Please ask for our wine list if you'd like a larger selection.

MENU

Starters

LUX platter for 2 people with meat, sausage specialities, cheese and pickled vegetables	39
Lamb's lettuce with bacon, egg and herb croutons [LF]	21
Mixed leaf salad with mustard dressing [VG, GF]	12
Bündner barley soup with chives	17
Pumpkin cream soup with pumpkin seed oil and pumkin seeds [VG, GF]	16

Cheese fondue with bread and pickled vegetables — per serving

LUX special in-house mixture [VE, GF, LF*]	38
Cheese fondue with black truffle [VE, GF, LF*]	46
Cheese fondue with chilli [VE, GF, LF*]	40
‚New Roots' vegan Fondue [VG, GF, LF*]	38

* Our fondues are prepared with alcohol. With the exception of the vegan fondue, all fondues are available alcohol-free.

Side dishes — per serving

Potatoes [VG]	7
Pickled pears [VG]	7
Crispy Chicken Legs (150g)	17

Dessert

Cinnamon mousse with oranges [VE, GF, LF]	14
Apple crumble with vanilla ice cream [VE]	12
Selection of ice cream (Chocolate, Vanilla or Strawberry) [VE]	5 per scoop
Optional with homemade egg liqueur (4 cl)	7

Group menu (minimum 8 people) — 87 per person

Uetliberg platter with meat, sausage specialities, cheese and pickled vegetables
Lamb's lettuce with bacon, egg and herb croutons [LF]

Choice of 2 types of fondue incl. unlimited potatoes and pickled pears*

Cinnamon mousse with oranges [VE]

All prices in CHF incl. 8.1% VAT/sales tax. We source all of our meat products from Switzerland.
Please ask our staff for information about allergens in the individual dishes.

MENU
Klassiker vom LUX

Vorspeisen
Starters

LUX Plättli für 2 Personen 39
mit Fleisch und Wurstspezialitäten, Käse und Essiggemüse
Ütetliberger Plate for 2 people
with meat and sausage specialities, cheese and pickled vegetables

Nüsslisalat aus der Schüssel mit Speck, Ei und Kräutercroûtons LF 21
Lamb`s lettuce with bacon, egg and croutons

Kürbiscrèmesuppe mit Kürbisöl und Kürbiskerne VG, GF 16
Pumpkin cream soup with pumpkin oil and pumpkin seeds

Hauptgänge
Main Course

Zürcher Geschnetzeltes GF 62
Kalbsfilet, Rösti, Pilzrahmsauce
Zurich-style sliced veal fillet
veal fillet, rösti, creamy mushroom sauce

Rinds Entrecôte GF 58
Café de Paris, Züri Frites, geschmorte Rüebli
Beef entrecote
Café de Paris, Züri Frites, braised carrots

Steinpilz-Ricotta-Ravioli VE 39
Krautstiel, Käsecrumble
Porcini ricotta ravioli
Chard, cheese crumble

Baby Artischocke VG 34
Sellerie, Pilzdashi, Koriander
Baby artichoke
Celery, mushroom dashi, coriander

