

Bistro-Menue

BITES FOR APERITIF

OLIVES   7.00


Green and black marinated olives

MIXED NUT FAR EAST   8.00

Almonds, cashew, peanuts, spices

HINKELSTEIN MÖCKLI from Natürli * 10.00

Extra hard cheese from the region of Zurich,
Balsamico Glace

HUMUS BOARD – for dipping  18.00

Beetroot hummus, datterini tomatoes, carrots,
cucumbers lettuce, pinsa bread

CHEESE BOARD from Natürli * 25.00

Special Cheese from the Zurich Oberland
and Glarnerland, pickles sweet and sour from «Das Pure»,
pickled red onions, marinated olives, bread

DRIED MEAT BOARD from «Das Pure» 28.00

«Das Pure - ecological specialties from Wetzikon
Smoked sausage, organic dried meat, pickles sweet & sour,
pickled red onions, marinated olives, bread

SOUP & SALAT

SEEFELD-SOUP with Bürli (Swiss Bread bun) 13.00

Ask our staff

VITAL-SOUP with Bürli (Swiss Bread bun) 15.00

Ask our staff

SMALL SOUP 9.00

SMALL SALAD   9.00

SUPERFOOD SALAD  23.00

Lettuce, humus, avocado, datterini tomatoes, cucumbers

AUTUMN SALAD  22.00

Lettuce, roasted pumpkin, datterini tomatoes,
pumpkin seed oil, pumpkin seeds, lemon-olive oil dressing

TOMME(CHEESE) WITH SALAD  19.00

Lukewarm tomme cheese, lettuce, apple, blue berries

CESAR «PLANTED»   27.00

Planted, lettuce, datterini tomatoes, cucumbers

CESAR WITH CHICKEN  28.00

Grilled chicken breasts (CH), lettuce, bacon(CH),
datterini tomatoes, Hinkelstein-Cheese

PASTA

RIGATONI CAPRESE 22.00

Rigatoni, mozzarella, datterini tomatoes, tomato sauce
garlic, basil, olive oil

RIGATONI CREAMY CHICKPEA  23.00

Rigatoni, humus, avocado, datterini tomatoes, garlic
arugula, basil, furikake

RAVIOLI RICOTTA-SPINAT  23.00

Ravioli, ricotta, spinach, Belper Knolle von Jumi(cheese),
butter, sage, olive oil

TAGLIATELLE SEEFELD 25.00

Tagliatelle, smoked bacon from zurich, mozzarella,
datterini tomatoes, arugula, tomato sauce, cream,
garlic, Hinkelstein cheese

PINSA

HINKELSTEIN PINSA 26.00

Pinsa, tomato sauce, Hinkelstein cheese,
datterini tomatoes, arugula



AVO PINSA  27.00

Pinsa, humus, avocado, datterini-tomatoes,
arugula, lemon zest

ZÜRI PINSA 28.00

Pinsa, tomato sauce, Zürcher smoked bacon from Zurich,
datterini-tomatoes, arugula

TARTAR

VEGETABLE TARTAR   * 24.00





With fresh horseradish, gherkin sweet&sour

BEEFTARTAR (CH), Toast & Butter 30.00

With Belper-Knolle(cheese) vom Jumi, pickled red onions,
Gherkins sweet&sour

small 26.00

DESSERTS

AFFFOGATO AL CAFFE 	8.50
Vanilla ice cream Espresso	
MINI DANMARK 	9.00
Vanilla ice cream, chocolate sauce chocolate almonds, whipped cream	
MINI BAILEYS 	11.00
Vanilla ice cream, baileys, chocolate sauce chocolate almonds, whipped cream	
HIDEN CHOCOLATE CAKE 	16.00
Chocolate cake, berries, sour cream alternative	
SEEFELD MERINGUE DESSERT 	14.00
Meringue, seasonal fruits, whipped cream	
ICE CREAM	4.50
Vanilla, caramel, cinnamon, strawberries	
SORBET	4.50
Lemon, passionfruit	
WHIPPED CREAM	1.50

ALLERGIES



The recipe of the dish does not contain any ingredients of animal origin (vegan). However, unintentional mixing cannot be completely ruled out



The recipe of the dish does not contain gluten-containing ingredients. However, unintentional mixing cannot be completely ruled out



* Available with gluten-free bread on request

If you have any questions about allergies, intolerances or if you need further information about our products, our specialist staff will be happy to help you.