





## APPETIZERS

**DISH OF GRISONS AIR-DRIED BEEF**  
Dried Grisons meat and raw ham  
18.--

**SMOKED SALMON TATAR**  
"BALIC"  
Toast and butter  
19.80

**SHRIMPS COCKTAIL**  
with Williams  
19.80

**KING PRAWNS**  
"CAPO DE SALINAS"  
in garlic-olive oil  
24.50

**MOZZARELLA "CAPRESE"**  
with tomatoes and fresh basil  
15.50

**FRESH CAVAILLON MELON**  
17.50

**FRESH CAVAILLON MELON**  
with Portwine  
19.50

**SLICES OF CAVAILLON MELON**  
WITH AIR CURED HAM  
19.50

**VEGETABLE TERRINE**  
ON LIGHT TOMATOSAUCE  
16.80

**LAMB'S LETTUCE SALAD**  
with fresh chanterelles  
19.--

**LAMB'S LETTUCE SALAD**  
ON WHISKY SAUCE  
with eggs, bread croutons, bacon  
and coldpressed olive oil  
14.80

## SOUPS

**CREAM OF TOMATO SOUP WITH BASIL**  
(cold or hot)  
10.50

**GAZPACHO ANDALOUSE**  
Cold, fresh soup of cucumbre, tomatoes  
and peppers  
10.50

**ONION SOUP**  
with cheesecrouton gratinated  
10.50

**CLEAR CHICKEN SOUP**  
WITH BRANDY  
Cheese-straws  
10.50

## FISH AND SHELL - FISH

**FILETS OF PERCH IN THE STYLE**  
OF ZOUG OR WITH ALMONDS  
(only if fresh catch of the day)  
39.80

**SALMON STEAK**  
GRILLED OR POACHED  
35.--

**ENTIRE DOVER SOLE GRILLED**  
OR IN BUTTER  
47.50

**KING PRAWNS FROM OUR GRILL.**  
Bearnaise Sauce  
45.50

## ZURICH GUILD SPECIALITIES

**PORK STEAK "GOTTFRIED KELLER"**  
gratinated with mushrooms, cheese, spinach  
and tomato with roasted potatoes  
served on the plate  
41.--

**SLICED VEAL IN CREAM SAUCE WITH FRESH MUSHROOMS**  
ZURICH SPECIALITY  
after an old house recipe with hashed browned potatoes  
49.80

**THREE FILLETS "OLD ZURICH"**  
Fillet of beef, veal and pork, fresh  
mushrooms, morels and prunes  
47.50

## ENTREES

**SLICED VEAL IN BUTTER WITH**  
LIGHT WHITE WINE SAUCE  
Dézaley "Domaine de l'Hôpital"  
46.50

**RICE COLONIAL-STYLE**  
Shrimps, sliced veal and beef  
in Madras - Currysauce, boiled rice  
46.30

**POELED TOURNEDOS**  
WITH GREEN PEPPER  
spicy sauce with green pepper  
and grilled tomato  
45.50

**"SURF & TURF" TRIOMPHALE**  
Fillet of beef and king prawns from the grill  
on request with Sauce Béarnaise,  
served on the plate  
48.50

**CHÂTEAUBRIAND "MONTMIREIL"**  
Sauce Café de Paris  
Fresh vegetable plate  
per person 59.50

**VEAL LIVER VENETIAN STYLE**  
sliced veal liver with sage  
in a light Balsamico-vinegar Sauce  
41.30

**MEDALLION OF LAMB ON**  
FLOWERS OF THYME  
with small season-vegetables  
served on the plate  
42.--

**ESCALOPE OF VEAL**  
with a light white wine creamsauce  
and mushrooms, eggnoodles  
served on the plate  
42.50

## GRILLED MEAT

**SMALL PORK STEAK FROM THE GRILL**  
fresh marked vegetables, served on the plate  
34.50

**SMALL VEAL STEAK FROM THE GRILL**  
with a mixed salad, served on the plate  
42.50

**GRILLED SIRLOIN STEAK**  
Butter Café de Paris  
38.80

**GRILLED TENDERLOIN STEAK**  
Butter Maître d'hotel  
45.50

Sidedishes to CHF 7.50

Hashed brown potatoes, boiled potatoes, soufflé-potatoes, boiled rice, egg noodles, "Rösti"-croquettes

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Our Restaurant offers a excellent meet from our house-boucher Scheiwiller, "Alpstein-Churfürsten"-Area.



# ZUNFTHAUS ZUR WAAG

ZÜRICH

8001 Zürich  
Münsterhof 8  
01 / 211 07 30



*Altes Zunfthaus zur Waag um 1576  
Haus «Zur Waag» (Mitte) und «Geiler Mönch» (rechts) um 1576  
Bis zur Abtragung im Jahre 1636/37 für den Neubau des Zunfthauses,  
das im wesentlichen bis zum heutigen Tag unverändert geblieben ist*