

Goller

seit 1938

STARTERS

Clear Oxtail Soup	14
◆ Soup of the Day	10
◆ Wintersalad	12.5
Baby spinach, brussels sprouts, Pomegranate, caramelized walnuts and sweet-and-sour honey dressing	
Duck Liver Terrine	25
with tangerine chutney and toast	
Barley Soup	10.5
Typical Swiss soup from Graubünden	
◆ Hokkaido Pumpkin Creame Soup	10.5
with pumpkin seeds and pumpkin oil	
Field Salad	12.5
with bacon and egg	

3-COURSE MENU

Clear Oxtail Soup

1dl Les Jamelles, Sauvignon Blanc, Provence

Beef Filet

with pommes allumettes and sauce bearnaise

1dl Silentium Primitivo di Manduria DOC, Apulien

Crepe Suzette

from the kitchen

1dl Château Liot Sauternes AOC, Bordeaux

Menu 69
Wine pairing + 28

All Prices in CHF, incl. VAT & Service

MAIN COURSE

Beef Filet	200g	48
Beef Entrecôte	200g	45
with pommes allumettes and sauce bearnaise		
◆ Appenzeller-Cheesespätzli		28
with roasted onions		
Äpler Macaronen		29
with potatoes, bacon, roasted onions and homemade applesauce		
Breaded Escalope of Veal	140g	39
with French fries and cranberry sauce		
Sliced Veal Zurich Style		
with a mushroom cream sauce and hash brown potatoes		
	140g	38
Beef Tartar	140g	37
mild or spicy		
with calvados or cognac served with toast and butter		
side dish of French fries		+7.5
Sole "Müllerinnen Art"		59
whole Sautéed with lemon butter and boiled potatoes		
◆ Homemade Vacherin Ravioli		30
with "Belper Knolle" and pears		

DAILY SPECIAL

price of the day

Monday - Friday
please ask our staff

