

# Goller

seit 1938

Monday – Friday from 3 pm  
Saturday and Sunday from 11.30 am

## STARTERS

◆ Soup of the Day	12
◆ Spring Salad Salanova, field salad, radicchio, sweet corn, spring onions, and pomegranate dressing	13
Duck Liver Terrine with onion chutney and toast	28
◆ Warm Goat Cheese baked with honey served with braised bell peppers	15
House-Cured Salmon Tartare with horseradish butter and warm brioche	18

## 3-COURSE MENU

House-Cured Salmon Tartare  
with horseradish butter  
and warm brioche

1dl Les Jamelles, Sauvignon Blanc, Provence

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Coq au Chasselas

Chicken braised in Chasselas wine  
with potato purée and spring vegetables

1dl Zürichsee Cuvée Noir, Kumin Weinbau

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Crème Brûlée

Infused with Vanilla

0.5dl Château Liot, Sauternes AOC

Menu 68  
Wine pairing + 22

## MAIN COURSE

Beef Fillet	200g	51
Beef Entrecote	200g	48
and port wine jus or Hollandaise sauce with French fries or spring vegetables		
◆ Tagliatelle		31
with wild-garlic-sauce and pine nuts		
Coq au Chasselas		39
Chicken braised in Chasselas wine with potato purée and spring vegetables		
Breaded Escalope of Veal	140g	42
with cranberry sauce and French fries		
Sliced Veal Zurich Style	140g	42
with a mushroom cream sauce and hash brown potatoes		
Beef Tartar	140g	37
mild or spicy		
	70g	24
with calvados or cognac served with toast and butter		
side dish of French fries		+7.5
Sea Bass		38
with beurre blanc, parsley potatoes and spinach		
◆ Homemade Vacherin Ravioli		32
with "Belper Knolle" and glazed pears		

All Prices in CHF,  
incl. VAT & Service

