

Autumn 2020

Garlic bread home-made	small	5.20
	large	9.90

small green salad	7.50
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small mixed salad	9.50
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Maispracher white wine soup	9.00
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pumpkin-soup	9.00
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Lamb's Lettuce (Class special fine)

- nature	9.00
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- egg	10.50
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- egg, bacon	12.00
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- with calf's liver 130 gr.	29.00
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Beefsteak Tartar	small	25.00
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with toasted bread and butter	large	32.00
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Pasta dishes

Rosette della casa	25.00
filled with mortadella, spinach, tomatoe cream sauce, au gratin with mozzarella	
Spaghetti rustica	20.00
bacon, peperoncini, garlic, tomatoe creamsauce	
rustica with scampi	32.00

Lemonrisotto with

chicken breast suprême	29.00
risotto, vegetable	
shrimps flavored spicy	36.00
risotto, vegetable	

for kid's

Spaghetti napoli	13.00
Schnippo	16.00
schnitzel with french fries	
Chicken nuggets french fries	15.00

Burger

cheesburger	25.00
200 gr paddy of beef, with cocktail sauce, raclette cheese, stripes of bacon, french fries	
italian burger	25.00
200 gr paddy of beef, with spicy pesto rosso mozzarella, stripes of bacon, french fries	

Vegetarian dishes

autumn pasty 26.00
with mushroom ragout, risotto, vegetable

Filled Crepès (2 pieces) 25.00
with seasonal vegetable, cheese cream sauce
au gratin with parmesan

Tiroler cheese spaetzle (VEGI) 20.00
spaetzle with cheese, garlic and onions

Alsatian hash browns 21.00
münster cheese au gratin, fried egg

Delicacy of Meat

Filet of beef	150 gram	39.00
french fries, vegetable	200 gram	46.00
	300 gram	58.00

Chateau briand (off 2 pers.)

filet of beef	250 gr p. pers.	55.00
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Our chateaubriand we serve to you with 2 courses of different side dishes; risotto, wedges, vegetable and sauce bernaise

False Snails	small	23.00
cubed fillet of beef	large	33.00
au gratin with home-made herb butter, baguette		

Pan-Dishes with Spaetzle

Stroganoffpan	35.00
stroganoffsauce beef filettcubes on spaetzle and vegetable	
Pommery pan	35.00
pommery mustard sauce beef filet cubes on spaetzle and vegetable	
Tirolese Cheese Spaetzle (VEGI)	22.00
spaetzle with cheese, garlic and onions with bacon and fried egg	
Liver of veal hashbrowns	34.00
hashbrowns wiht liver of veal, calvadossauce	
Councilmen hashbrowns	38.00
beef-filet and veal-medailleurs on hashbrowns home-made herbal butter, fried egg, crispy bacon	
Zurich	36.00
sliced veal with mushroom cream sauce	

Miscellaneous

Fitness-dish with		
 european perch in beer pastry, garlic-sauce		29.50
 chickenbreast stripes		25.00
 prawns		33.00
Sausage-Salad	plain	13.50
	garnished	19.50
	french fries	19.50
Sausage-Cheese-Salad	plain	16.50
	garnished	22.50
	french fries	22.50

Cordon bleu

Classic

ham, cheese

India

ham, indian curry, cheese

Alsatian

ham, münster cheese

Piccante

bacon, garlic, peperoncini, cheese

Porc

small

26.00

large

32.00

Veal

small

39.00

large

45.00

Schnitzel „Vienna Style“

Porc

small

22.00

large

25.00

Veal

small

36.00

large

42.50

Side-Dishes to your choice

french fries, wedges, pasta, risotto, vegetable

second side dish 5.00

Meat declaration :

pork CH

chicken CH, France

beef CH, Ireland, Australia

veal CH

The unique Jägerstübli Skewer-Fun

Barbecue your own Skewer
as you like it!

Choose your meat at yourself
Chicken, Pork
Beef, Shrimps

every Skewer is about 100 gram of Meat

2 Skewers	38.00
3 Skewers	48.00
all you can eat (à discretion)	58.00

**We serve our delicacy to you with garlicbread
and french fries and 3 dippingsauces**