



Feinbürgerlich

The scent of onions sauteed in butter, of wine evaporating sizzling in the pan, of bones and vegetables giving their soul to a broth, of a stew that seems to double in intensity with every hour: all of this represents the magic of good cooking.

If we add passion and care in the search for the best ingredients, curiosity for contemporary techniques, a dash of imagination and originality in presentation, then our cuisine — we call it feinbürgerlich — is created. A loving cuisine that, despite its sophistication, does not forget its roots, is guided by the seasons and reflects the traditions of its culinary origins on the plate.

To do this, we at the Lindenhofkeller draw on two essential cultural circles: my home region of Franconia and the Swiss Alps. What my team and I prepare for you is food that we would want for ourselves.

Enjoy with your eyes, nose and taste buds,
with fork, spoon and fingers!

chef's choice menu

Lindenhofkeller Brotzeit

mackerel cream cheese currant wood oil

baked halibut crayfish emulsion green asparagus

hot pot

willow chicken spring vegetables pasta

veal saddle pommes anna morel cream sauce

sorrel ice cream vanilla chantilly rhubarb

4 course	135
5 course	155
6 course	175

upgrade

spaetzle mountain cheese melted onions +20

swiss raw milk cheese from affineur mauerhofer +15

panforte schlorzifladen orange marmalade

accompanying drinks

4 glasses	65
5 glasses	80
6 glasses	95

chef's choice menu vegetarian

Lindenhofkeller Brotzeit

stracciatella idea salentina peas green asparagus currant wood oil

morels egg drop hollandaise from o6 Muskatsilvaner

onion roast in puff pastry nut butter belperknolle

grilled white asparagus Rhön hazelnut wild herbs

birch milk ice cream cheesecake cream cocoa crumble quince

4 course	135
5 course	155
6 course	175

upgrade

spaetzle mountain cheese melted onions +20

swiss raw milk cheese from affineur mauerhofer +15

panforte schlorzifladen orange marmalade

accompanying drinks alcoholfree

4 glasses	65
5 glasses	80
6 glasses	95

Brotzeit

Our Brotzeit combines many skills. I was allowed to look over the shoulders of master baker Florian Schmitt and his brothers during a night shift. We used to go to school together or played in the same football team, and now he patiently showed me how to bake the crispiest and fluffiest pretzels in the whole country. They are served warm and hang on a carefully carved pretzel tree by wood artist Nico Jendrusch.

The cold cuts platter is stocked with specialities from old Franconia, a white pressed sausage "Pressack" from the bladder, the smoked sausages "Rauchpeitschen", or an elegant blood sausage "Rotgelegter". Also, a carefully crafted mangalitza lardo, which I enjoyed during my visit to Nicola Eicke's ageing cellar here in Switzerland.

Greens, fresh and pickled, also make our hearts beat faster. We serve them with a family recipe of "Gerupften", the Franconian version of Obatzter, in which ripened soft cheese is mixed with butter, onions and paprika powder.

Brotzeit for 2 people

70

pretzels and wheat rolls
with raw milk butter

greens fresh & pickled
with obatzter cheese of Maria Anna Rösch

cold cuts platter
sausages & smoked ham
beef tartare sour cream wild garlic
beetroot sorbet horseradish foam pumpernickel
profiterole alpsbrinz dried pear
chicken egg black salsify nut butter foam chives
lettuce hearts & elderflower vinaigrette
red cabbage essence

The offer varies according to season and availability.

A la carte

wheat rolls with butter	7
pretzel and gerupfter (obatzter cheese)	15
starter	
lettuce hearts dill elderflower vinaigrette	20
mackerel cream cheese currant wood oil	26
essence of oxtail	26
between	
morels egg drop hollandaise from o6 Muskatsilvaner	24
onion roast in puff pastry nut butter belperknolle	24
hot pot	
willow chicken spring vegetables pasta	38
crispy suckling pig dried pear potato croquette beer-sauce	38
main course	
grilled white asparagus Rhön hazelnut wild herbs	40
baked halibut crayfish emulsion green asparagus	48
veal saddle pommes anna morel cream sauce	65
dessert	
sorrel ice cream vanilla chantilly rhubarb	22
birch milk ice cream cheesecake cream cocoa crumble quince	20
sorbet from felchlin chocolate	7
lemon sorbet & turicum vodka	14
swiss rawmilk cheese from affineur Mauerhofer	15
panforte schlorzifladen orange jam	

Declaration

We work closely with our food producers in the region, as well as from Sebastian's Franconian origin. This creates sincere cooperation, which we in the Lindenhofkeller can be enjoyed authentically.

Swiss meat and sausage products, Stadtmetzgerei Reif, Zürichberg

Duroc und Mangalitza pork
Nicola Eicke, free range over the whole year

Freshwater fish caught by Sämi Weidmann lake of Zürich, Stäfa
Whitefish, carp, Lake trout and many more.

Bianchi: Swiss Pike Perch, crayfish, Saltwater fish Bretagne, France

Swiss cheese & Milk products: Molki Stans, Willi Schmid, Chäs & Co.,
Toni Odermatt

Swiss poulards and young roosters, Roman Clavadetscher, Malans,
Bündner Herrschaft

Best Mushrooms & Truffle from the market, Augustus Feinkost Zürich

Special Chocolate, La Flor Zürich

Bread, wood oven bakery Bio-Beck Lehmann

Vegetables, farm network company Marinello, fresh products from the local
Bürkliplatzmarkt

Rhön hazelnut, farming community Valeria from Grossbardorf in Unterfranken,
Germany

Swiss deer & venison, hunter Rapahel Frei

Austrian deer & venison, Selection Alfred von Escher