



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 or vegetarian menu

4 course	135
5 course	155
6 course	175

upgrade

white truffle sliced at the table	12/g
spaetzle & mountain cheese	+15
swiss raw milk cheese from affineur Mauerhofer	+15
panforte black walnut orange marmalade	

accompanying drinks with or without alcohol

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
baked veal head apple vinaigrette tarragon

beetroot sorbet horseradish foam pumpernickel
wagyu beef tartare pumpkin black garlic
egg salad green herbs cream cheese pear molasses
porcini mushroom essence

The offer varies according to season and availability.

A la carte

wheat rolls with butter	7
pretzel and gerupfter (obatzter cheese)	15
starter	
egg salad green herbs cream cheese pear molasses	20
baked veal head apple vinaigrette tarragon	28
marinated char kohlrabi fig leaf oil apricot	30
between	
essence of oxtail	26
bamberger hörnla lemon sauerkraut cream spice molasses	25
pumpkin lasagne bitter salads vadouvan buckthorn	28
roasted porcini mushrooms parsley root pear	29
crispy suckling pig dried pear from lömmenschwil potato croquette	38
main course	
celery cordon bleu mashed potatoes cranberry jus	42
porcini ravioli with 3 years old alpsbrinz	42
king pigeon in puff pastry jerusalem artichoke truffle	50
roasted veal cutlet potato croquette creamed savoy cabbage	65
dessert	
quince sour ice-cream caramel	22
milk ice-cream merengue cranberry double-cream	20
baked apple sorbet almond brittle cardamom chantilly	9
sorbet from felchlin chocolate	7
mandarin ice-cream	7
heymilk ice-cream	7
swiss rawmilk cheese from affineur Mauerhofer	
panforte schlorzifladen orange jam	22

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 Treutlinger, Kanton Schwyz

Austrian deer & venison, Selection Alfred von Escher