



HIRSCHEN AM SEE

Frühlingsalat Radieschen Gurke Karotten Tomate Croûtons	16
Fenchel-Grapefruitsalat San Daniele Rohschinken	21
Randen-Carpaccio Ruccola-Baumnuss Salat	16
Rindstatar Wachtelei Briochetoast	26
Französische Zwiebelsuppe Käse Croûtons	13
Grüner Spargelsalat Rauchlachs Rettich-Vinaigrette	19
Karamellierter Ziegenkäse Mesclun Feige Baumnuss	19



Züri-Geschnetzeltes Knusperrösti Champignonrahmsauce	48
Rindsfilet getrüffelter Kartoffelstock Jus Junggemüse	58
Wienerschnitzel Züri Frites Gurkensalat	48
Lamm Filet Kräuterkruste Polenta glasierte Karotten	49
Doradenfilet Gemüse Ratatouille Rosmarinkartoffeln	52
Grilliertes Zanderfilet Frühkartoffeln Spinat Champagnerschaum	48



Zitronen-Linguine Rucola Riesencrevetten	42
Randen-Risotto Feta Meerrettich	38
Hausgemachte Kalbfleischravioli Spinat Salbeibutter	36
Hummer-Spaghetti «Hirschen» Cherrytomaten Hummer-Sahnesauce	59



Tarte fine aux pommes Vanille Glacé	15
Tarte au citron	12
Crème Brûlée	12
Hausgemachter Limetten-Joghurt Cheesecake	13
Glacé von Mövenpick	pro Kugel 5
Vanille, Schokolade, Caramelita, Stracciatella, Walnuss	
Sorbets	pro Kugel 5
Zitrone, Himbeere, Passionsfrucht	
Le Café Macarons	9.5

79er Menu

Create your own 3-course menu and choose freely
from our à la carte selection.

CHF/incl. VAT as of March 2025

For allergies and intolerances, please contact our service staff.

Origin declaration: Veal/Beef Fillet/Lamb/Prosciutto/Beef Tartare: CH/IR/NZL/IT/CH

Sea bream/Lobster/Prawns/Smoked Salmon: GR/PL/USA/VNM/NOR



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Spring Salad red radish cucumber carrots tomato crouton	16
Fennel – Grapefruit Salad San Daniele prosciutto	21
Beetroot carpaccio Rucicola and walnut salad	16
Beef Tartare quail egg Brioche toast	26
French Onion Soup cheese cheesy croutons	13
Green Asparagus Salad smoked salmon red radish vinaigrette	19
Caramelized goat's cheese mesclun fig walnut	19



Zürich-Style Sliced Veal crispy potato rösti mushroom cream sauce	48
Beef tenderloin steak truffled mashed potatoes jus baby vegetables	58
Wiener Schnitzel fries cucumber salad	48
Lamb loin herb crust cornflour glazed carrots	49
Sea bream fillet vegetable ratatouille rosemary potatoes	52
Pike-perch new potatoes spinach Champagne foam	48



Lemon Linguine arugula king prawns	42
Beetroot Risotto feta horseradish	38
Homemade veal ravioli spinach sage butter	36
“Hirschen” Lobster Spaghetti cherry tomatoes Lobster cream sauce	59



Tarte Fine aux Pommes Vanilla ice cream	15
Tarte au citron	12
Crème Brûlée	12
Homemade lime and yogurt cheesecake	13
Mövenpick Ice Cream	per scoop 5
Vanilla, Chocolate, Caramelita, Stracciatella, Walnut	
Sorbets	per scoop 5
Lemon, Raspberry, Passionfruit	
Le Café Macarons	9.5

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