

# Welcome to the Kesselhaus Restaurant

## Glad you are our guest!

Spend an enjoyable and cozy evening in the rooms of the old spinning mill.

Our service- and kitchen-culinary crew is looking forward to serving you freshness, regionality, seasonality and simply pleasure on your plate. Let yourself be pampered.

With our offer in the restaurant Kesselhaus, we would like to cultivate traditional Swiss cuisine culture and combine it with ingredients from all regions of our country.

Your Riverside Team



Our kitchen **crew with Rico, Toni, Melissa, Jeffrey, Stefan, Steven, Akos, Marin, Björn und Karin** are inspired by products from the following producers and origins:

### **Happy meat**

We source our veal and pork as well as our chicken from Switzerland - from the farmer around the corner, so to speak, from the Merat butcher's shop in Zurich, Pistor and from the family business Bianchi in Zufikon. When it comes to beef, we prefer Swiss beef for the beef tartare, and for the other dishes such as the beef fillet comes from nearby Europe (Ireland).

### **Fresh fish**

We buy our fish from the family business Bianchi in Zufikon.

### **Healthy vegetables and fruits**

We obtain our vegetables and Swiss fruits mostly from the region, but in any case from Switzerland. For exotic fruits, of course, we sometimes have to go abroad. The supplier for fruits and vegetables is „Keller Früchte und Gemüse“.

### **Happy chickens from the region**

Our breakfast eggs and egg products have been laid in straw by happy chickens and comes from Sunn Farm AG in Steinmaur in the Zürcher Unterland.

### **Homemade bread, cakes and pastries**

For us, bread is not just a side dish and comes from the bakery of our house-bakery Lehmann in Urdorf and our baker-pastry chef Karin.

### **Finest olive oil from Crete**

Our olive oil comes from the village of Zakros (Crete) and the Zakros Cooperative. The Swiss company Amfora delivers the fine extra virgin olive oil directly from the farmer and without intermediaries to our kitchen. Social and ecological sustainability is the mission and vision of the company founded in 2019.

### **Fine ice cream**

Our ice cream melts only on the tongue and not in the hand and comes from Mövenpick. Produced exclusively with fresh ingredients and natural flavors. Already tasted?

We wish you „En Guete“.

# Apéros

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## **Toasted ciabatta bread**

roasted in fine olive oil, served with classic hummus for dipping, sesame oil and baked garlic chips

13.00

## **Small aperitif variation**

Well flavoured herb ham

Schlossberger „Alt“ cheese from the „Jumiversum

pickled cucumbers by the recipe of Rico's mother from Chemnitz and with green jumbo olives

served with Pretzel bred

15.00

# Starters

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## **Tomato salad with fresh basil**

served with buffalo mozzarella, lemon oil, rocket and balsamic pearls

15.00

## **Fried garlic prawns**

served in a clay pot seasoned with fine olive oil and paprika with fresh bread

18.00

## **Swiss Riverside beef tatar**

served with pickled cucumbers and honey mustard mayonnaise

served with buttered toast and butter (you can choose between mild, medium and hot)

as starter

25.00

as main course

35.00

# Salad

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## Green leaf salad

crispy and healthy selection of various seasonal green leaf salads served with herb croutons

12.00

## Mixed salad

various dressed salads served with a small leaf salad bouquet

as starter

15.00

as main course

19.00

## Salad bowl «Sesam Chicken»

Leaf salad with marinated chicken strips, red onions and sesame vinaigrette

as starter

23.00

as main course

28.00

## Fit for Fun salad plate

various dressed salads served with a salad bouquet

with perch crispies and tartar sauce

34.00

with roasted chicken breast and herb butter

34.00

## Our dressings:



French dressing or vegan balsamico dressing, sesame vinaigrette

# Soups

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## Tomato cream soup



with basil and parmesan crisp

12.00

## Lemongrass soup

with a hint of coconut and prawns fried in tempura dough

14.00

# Main courses meat

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## **Veal meatballs grandmother's style with mushroom sauce**

served with vegetables and homemade mashed potatoes  
36.00

## **Kesselhaus Club Sandwich**

filled with juicy chicken breast, bacon, fried egg, cocktail sauce,  
tomatoes and lettuce  
served with French Fries  
32.00

## **Cordon bleu**

Pork Cordon bleu filled with ham and Gruyere- and Emmentaler cheese  
served with vegetables and a side dish of your choice  
39.00

## **Sliced veal „Zurich style“**

served with tasty buttered hash browns (Rösti) and vegetables  
49.00

## **Veal Schnitzel „Vienna style“**

served with cranberries, lemon and French Fries  
49.00

## **Spare ribs of pork**

gently cooked and glazed with smoky BBQ sauce  
served with onion and mustard relish and a side dish of your choice  
44.00

## **Beef fillet Tornedos (200g)**

from the grill pan and served with a fine veal jus, truffle mashed potatoes,  
wild broccoli and baby carrots  
59.00

## **Side dishes of your choice**

French Fries, Country Cuts, vegetables, Pilaf rice,  
mashed potatoes, linguine with butter, small leaf salad

any additional side dish  
7.00

## Main course fish

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### **Roasted salmon steak**

on a cous-cous salad refined with coriander, mint leaves and pomegranate seeds,  
served with roasted cauliflower and sesame vinaigrette  
39.00

### **Pike-perch loins**

with saffron foam, served on ratatouille vegetables and with pilaf rice  
32.00

## Burger

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### **Riverside Burger**

Medium roasted beef patty with cole slaw salad, cheddar cheese,  
house pickled cucumbers, jalapeños and Cafe de Paris Sauce  
served with French Fries  
36.00



### **Mediterranean lentil burger**

Crispy fried lentil quinoa patty, spiced with cumin and curry,  
with Mediterranean vegetables, rocket and homemade ketchup  
served with French Fries  
33.00

### **Dreamliner (recommended from 4 persons)**

1400g juicy beef with cole slaw salad, cheddar cheese, house pickled cucumbers,  
Jalapeños, homemade ketchup and pickled salad, served with French Fries  
„We assure you, this is the absolute highlight!“  
169.00

# Pasta and vegetarian dishes

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## Homemade linguine from the Sunn Farm in Steinmaur

with creamy tomato pesto, buffalo mozzarella and baby spinach leaves  
29.00

## Homemade linguine from the Sunn Farm in Steinmaur

with fried dices of beef fillet in rosemary butter  
served with spring onions and king oyster mushrooms  
36.00



## Baked feta cheese with Greek olive oil

served with Mediterranean vegetables, marinated rocket,  
pine nuts and a side dish of your choice  
32.00



## Homemade quinoa-potato balls

on seasonal vegetables, crème fraîche and a side dish of your choice  
33.00

## Side dishes of your choice

French Fries, Country Cuts, vegetables, Pilaf rice,  
mashed potatoes, linguine with butter, small leaf salad

any additional side dish  
7.00

## Declaration

Veal	CH
Beef	IR/CH
Pork	CH
Chicken	CH
Salmon	NO
Zander	EST

## Allergens and food intolerances

If you have any questions about allergies  
and food intolerances, our Chef de Service  
or our Chef de Cuisine will be happy to  
provide information.

# Desserts & Ice Cream

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# Desserts

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## **Cooking is not just cooking**

Tim Mälzer says: Baking is not cooking. We think: yes, it is. the preparation of fine creams, cakes and desserts is also part of the job of our chefs and that is why for us baking is also cooking, with passion and love.

## **Seasonal crumble cake**

from our own bakery

9.50

## **Warm chocolate cake**

from our own bakery

12.00

## **optionally**

with cream            with a scoop of ice cream

1.50

4.00

## **Apricot curd cream**

curd cream with vanilla refined and cookie crumble

11.00

## **Tonka bean panna cotta**

with blueberry jam

12.50

# Mövenpick Ice Cream

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## **Coupe Dänemark**

3 scoops of vanilla ice cream with chocolate sauce and whipped cream  
13.00

## **Ice Coffee Riverside**

2 scoops of espresso croquant, 1 scoop of vanilla ice cream with Baileys, coffee sauce and whipped cream  
14.00

## **Caramelita**

2 scoops of Caramelita ice cream and 1 scoop of Cookies & Caramel with crispy cookie and whipped cream  
14.00

## **Coupe Exotic**

2 scoops of coconut and 1 scoop of passion fruit mango with coconut liqueur, fruits and almond slices  
14.00

## **Ice Cream flavours:**

Vanilla, Chocolate, Caramelita, Cookies & Caramel, Espresso Croquant, Coconut.  
Price per scoop  
4.00

## **Sorbet**

Raspberry-Strawberry, Lemon-Lime, Passionfruit-Mango  
Price per scoop  
4.00

# Salads & Snacks

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# Salads in the afternoon

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## **Green leaf salad**

crispy and healthy selection of different green leaf salads of the season served with herb croutons

12.00

## **Mixed salad**

various dressed salads served with a salad bouquet

as a starter

15.00

as a main course

19.00

## **Salad bowl «Sesam Chicken»**

leaf salad with marinated chicken strips, red onions and cherry tomatoes

as a starter

23.00

as a main course

28.00



**Our dressings:** French house dressing or vegan balsamic dressing

# Snacks in the afternoon

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## **Portion of French fries**

with ketchup and mayonnaise

7.00

## **Portion of country cuts**

fried potato slices with sour cream

9.00

## **Baked onion rings**

served with jalapeños filled with cream cheese  
and with relish and sour cream

13.00

# Snacks in the afternoon

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## **Kesselhaus Club Sandwich**

filled with juicy chicken breast, bacon, fried egg, cocktail sauce, tomatoes and lettuce

served with French Fries

32.00

## **Riverside beef tatar**

served with pickled cucumbers and wasabi mayonnaise

served with buttered toast and butter (you can choose between mild, medium and hot)

as starter

25.00

as main course

35.00

## **Veal Schnitzel „Vienna style“**

served with cranberries and lemon and

French Fries

49.00

### **Declaration**

Veal CH

Beef CH

Pork CH

Chicken CH

### **Allergies and Food Intolerances**

If you have any questions about allergies and food intolerances, our Chef de Service or Chef de Cuisine will be happy to provide information.

# Beverages

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# Cold beverages

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## Soft Drinks

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Coca Cola	3dl	4.50
	5dl	6.80
Fusetea Lemon Lemongras	3dl	4.50
	5dl	6.80
Sprite	3dl	4.50
	5dl	6.80

## Soft Drinks bottled

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Valser still	5dl	6.50
Valser sparkling	5dl	6.50
Coca Cola, zero	3.3dl	4.90
Fanta Orange	3.3dl	4.90
Rivella red, blue	3.3dl	4.90
Apfelschorle	3.3dl	4.90
Tonic, Bitter Lemon, Ginger Ale	2dl	4.90
Red Bull	2.5dl	6.00
El Tony Mate	3.3dl	6.50
Three Cents	2dl	6.50

## Juices

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Orange juice, grapefruit juice	2dl	5.10
Pine apple juice, cranberry juice, grape juice	2dl	5.10
Tomato juice	2dl	5.10
Apple juice	3 dl	5.10
Möhl Saft no alcohol	5dl	6.30
Möhl Apfelwein trüeb with alcohol	5dl	6.30



# Hot beverages

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## Coffee & tea

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Coffee, Espresso, Ristretto	4.90
Double Espresso	6.90
Cappuccino	5.70
Coffee with milk	5.70
Latte Macchiato	6.50

Ronnefeldt Tee: English Breakfast, Earl Grey, Morgentau, Pfefferminze, Kamille, Eisenkraut, Sweet Berries, Cream Orange, Bergkräuter, Green Dragon, Rosy Rose Hip	4.90
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Kaffee Luz	8.90
Hot and cold chocolate, Ovomaltine	4.80

# Beer / Aperitifs

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## Draft beer

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Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	7.90
Falken Stammhaus	5.0% vol.	3dl	5.20
		5dl	8.50

## Bottled beer

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Falken alkoholfrei		3.3dl	6.00
Falken Weizen	5.5% vol .	5dl	8.50
Corona extra	4.6% vol.	3.3dl	9.00
Erdinger alkoholfrei		5dl	8.70

## Aperitifs

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<b>Drink of the month</b> (ask for our recommendation)		15.00
<b>Als Drivers Drink</b>		14.00
<b>Aperol Spritz</b> – Prosecco with Aperol		13.50
<b>Hugo</b> – Prosecco with elderflower sirup + minth		13.50
<b>Als Drivers Drink</b>		12.50
<b>Gespritzter Weisswein</b>		9.50
<b>San Pellegrino Sanbitter</b>		6.00
Softgetränke/Säfte Zusatz		+4.50

## Wermuth & Bitter

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**4cl**

<b>Martini</b> white / red	15 %	7.50
<b>Cynar</b>	16.5 %	7.50
<b>Campari</b>	23 %	7.50
<b>Ramazotti</b>	30 %	7.50

# Wine by the glass

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## Sparkling wine 1 dl

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**Prosecco Le Calle**, Doc Extra Dry 8.00

## White wine 1 dl

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**Verdejo Rueda do** 1 dl 7.50

Bodegas Val de Vid, Castilla-Léon

**Riesling-Sylvaner** 1 dl 8.50

Weingut Saxer, Neftenbach Zürich

**Pinot Grigio delle Venezie IGT** 7.00

Cantina Riff, Veneto

## Roséwein 1 dl

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**Nobler Rosé** 8.50

Weingut Saxer, Neftenbach Zürich

## Red wine 1 dl

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**Rioja doca Crianza** 8.50

Bodegas Baigorri, Rioja Spanien

**Alamos Malbec** 7.00

Mendoza, Argentinien

**Pinot Noir Classic** 8.50

Weingut Saxer, Neftenbach Zürich

**Neprica Primitivo IGT** 7.50

Tormaresca, Puglia

# Spirits

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## Gin 4cl

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<b>Bombay Sapphire</b>	40 %	9.50
<b>Erismann</b> «Züri Gin»	41 %	12.00
<b>Hendrick's</b>	41 %	12.00
<b>Monkey 47</b>	41 %	13.00
Soft Drinks / Juices in addition		+4.50

## Edelbrände 2cl

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<b>Erismann</b> «Himbeer»	41 %	10.50
<b>Erismann</b> «Aprikose»	41 %	8.50
<b>Erismann</b> «Vieille Poire Williams»	40 %	9.50
<b>Erismann</b> «Vieille Prune»	43 %	9.50

## Grappa 2cl

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<b>Nonino</b> «il Merlot»	40 %	10.50
<b>Erismann</b> «Cuvee Tresterbrand»	45 %	9.50
<b>Sassicaia</b>	42 %	16.00
<b>Grappa Berta</b> «tre soli tre»	47 %	18.50

## Rum 4cl

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<b>Diplomatico</b> Reserva	40 %	14.00
<b>Erismann</b> «Ron Juan Züri Rum»	45 %	13.00
<b>Rum Arte</b> «Barbados Rum»	43 %	19.50

# Spirits

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## Whiskey 4cl

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<b>Jack Daniels</b>	40 %	10.50
<b>Macallan</b>	40 %	16.50
<b>Oban</b>	43 %	18.50

## Cognac 2cl

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<b>Remy Martin «VSOP»</b>	40 %	9.50
<b>Remy Martin «XO»</b>	40 %	25.00

## Likör 4cl

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<b>Baileys</b>	17 %	7.50
<b>Noos «Nocino»</b>	30 %	14.50