

Winter menu

... culinary art at the riverside

Our head chef **Raoul Fatzer** and his team create diverse dishes with **seasonal and fresh** ingredients from our **region**.

It is our key aim to value and maintain the traditional **Swiss cuisine**. To retain this important cultural asset we use seasonal products from local suppliers such as **"Jucker Farm"** in Rafz, **"Gemüse Keller"** in Rorbas, **"Sunn Farm"** in Steinmaur, butcher **"Merat"** in Zurich as well as the **"Lindmühle"** in Birmenstorf.

Indulge in delicious food in a homely and intimate atmosphere at the restaurant Kesselhaus.

It is our pleasure to have you with us!
Your riverside team



Starters

Green leaf salad ⁸ with caramelized nuts	10.00
Mixed salad ^{1,3,5,7,13}	12.00
Lamb's lettuce ^{1,3,5,6,13,14,15} from our farmer Schütz of Bachs with chopped egg, bacon and croutons	16.00
or with roasted porcini and smoked trout filet	19.00
Warm goat's cheese ^{1,3,5,6} with honey from Kloten on garlic-chili bread, served with lamb's lettuce and balsamic vinaigrette	20.00
Salad bowl "sesame chicken" ^{3,5,10} Leaf salad with marinated slices of chicken and sesame vinaigrette	23.00
Beef tartar ^{3,6,9,10,12} served with toast, butter, garnished	22.00
also possible as main dish	31.00

Dressings:

Homemade French dressing / balsamic dressing / raspberry vinaigrette / sesame vinaigrette

Soups

Parsnip soup with chorizo chip	12.00
Kohlrabi-pear Soup ^{3,5,6,12,15,20} with poultry liver	14.00
Lemon grass soup ^{3,5,6,7,9,10,14,15,20} with chili oil, served with a sesame chicken skewer	14.00

Main dishes

Meat loaf “grandmother’s style” ^{1, 3, 5, 9, 12, 13, 15, 16} served with a traditional gravy and seasonal vegetables	28.00
Club sandwich ^{1, 3, 5, 9, 15} with pan-fried chicken breast, fried egg, crispy bacon, tomatoes, Chinese cabbage salad and cocktail sauce	29.00
XXL breaded pork escalope ^{1, 3, 5, 6, 7, 8, 10, 15}	29.00
Stewed veal cheeks ^{1, 2, 3, 5, 6, 15, 20} with Merlot sauce and parsnip mash	45.00
Cordon bleu, 300g ^{1, 3, 5, 6, 7, 8, 10, 15} pork escalope filled with ham and Gruyère cheese, served with French fries and vegetables	39.00
Beef filet sautéed with garlic and rosemary ^{1, 3, 5, 6, 12, 15, 20} with bernaise sauce and stuffed savoy cabbage roulade	45.00
Monkfish saltimbocca ^{2, 3, 4, 5, 6, 12, 20} with stewed mangold and saffron foam	38.00
Sliced veal “Zurich style” ^{3, 5}	44.00
Tuna steak in sesame seeds ^{3, 4, 5, 7, 9, 10, 14} with Teriyaki-Curry marinade and pointed cabbage	39.00
Side dishes French fries, Rösti, potato gratin, ^{3, 5, 6} mashed potatoes, ^{1, 3, 6, 9, 12, 13} linguine, white wine mascarpone risotto, ^{3, 5, 6} vegetables	
additional side dishes	6.00

Hot stone

	200 Gram	300 Gram
Beef filet	59.00	79.00
Angus entrecôte	48.00	59.00
Horse filet	39.00	
Bison filet	69.00	

Ask for daily offers.

Served with 3 different sauces (homemade garlic sauce 🍷🍷, café de paris sauce 🍷🍷🍷🍷, BBQ sauce 🍷🍷) and **one side at your choice**.

Burger

Dreamliner (recommended from 4 guests) ^{1, 3, 5, 6, 10, 12, 13, 15} 129.00

1400g juicy beef, cole slaw salad, onions, jalapeños, tomatoes, in a sesame bun: „We promise you will be delighted!“

Try our favourite! 3 mini burgers: ^{1, 3, 5, 6, 10, 12, 13, 15} 34.00

Italian burger, riverside burger and chicken-chili burger

Black Chili burger ^{1, 3, 5, 6, 9, 13, 14, 15, 20} 35.00

Beef patty in a black-chili bun, iceberg lettuce, pickles, Raclette cheese and riverside-BBQ sauce

Riverside Burger ^{1, 3, 5, 6, 10, 12, 13, 15} 29.00

Juicy beef patty in a sesame bun with cole slaw, rocket, red onions and café de paris sauce

Chicken-Chilichutney Burger ^{1, 3, 5, 6, 10, 12, 13, 15} 29.00

Coated with corn flakes in a curry bun, apple rings and iceberg lettuce with mango-chili chutney

Vegi Burger ^{1, 3, 5, 6, 9, 10, 12, 13} 28.00

With crispy tofu, burger relish, iceberg lettuce, tomatoes, cucumbers in a bun

Side dishes at your choice

Grilled vegetables, potato wedges, French fries, pommes allumettes
additional side dish

6.00

Pasta

Seasonal Ravioli ^{1, 3, 5, 6, 14, 15}	24.00
ask our service team for today's suggestion	
Linguine aglio olio ^{1, 3, 5, 6}	25.00
e peperoncino	
Linguine on Cherry tomato sauce ^{1, 3, 6}	29.00
and pulled burrata	

Vegetarian Dishes

Potato pumpkin rösti ^{1, 3} gratinated with raclette cheese, fried egg and roasted onions	27.00
Soja Chili ^{1, 3, 5} with vegetables served in a taco bowl with jasmine rice	28.00
Walnut herbal risotto ^{3, 5, 6, 8} with baked goat's cheese decorated with beetroot	29.00
Vegetable plate ¹ with seasonal vegetables served with a poached egg and rosemary potatoes tossed in lemon honey	29.00
Vegetable curry ^{5, 6, 7, 9, 10, 11, 12, 14} yellow Thai curry with a selection of vegetables and tofu served with jasmine rice	32.00

Meat declaration

Kalb / Veal	CH
Rind / Beef	CH / AG / US*
Schwein / Pork	CH
Poulet / Chicken	CH
Pferd / Horse	CA / MX
Bison / Bison	US
Thunfisch / Tuna	PHP
Seeteufel / Monkfish	GB

* kann mit leistungsfördernden Hormonen,
Antibiotika und/oder Antimikroben erzeugt worden sein.

Key of allergens

1  Eier	2  Weichtiere	3  Milch (Laktose)	4  Fische	5  glutenhaltiges Getreide
6  Weizen	7  Erdnüsse	8  Schalenfrüchte Nüsse	9  Sojabohnen	10  Sesam
11  Lupinen	12  Sellerie	13  Senf	14  Zucker	15  Fleisch
16  Sulfite	17  Süsstoffe	18  Lebensmittel- farbe	19  Transfett- säuren	20  Konservierungs- stoffe

Beverages

Soft drinks - glass

Cola	3dl	4.50
	5dl	6.80
Ice Tea Lemon	3dl	4.50
	5dl	6.80
Citro	3dl	4.50
	5dl	6.80

Soft drinks - bottle

Arkina	5dl	6.50
Rhazünser	5dl	6.50
Coca Cola, light, zero	3.3dl	4.90
Fanta Orange	3.3dl	4.90
Rivella rot, blau, Refresh	3.3dl	4.90
Apfelschorle	3.3dl	4.90
Schweppes Tonic, Bitte Lemon, Ginger Ale	2dl	4.90
Trojka Energydrink	2.5dl	6.00

Coffee & tea

NESPRESSO



Coffee, Espresso, Ristretto	4.90
Doppelter Espresso	6.90
Cappuccino	5.70
Schale	5.70
Latte Macchiato	6.20
Ronnefeldt Tee: English Breakfast, Earl Grey, Morgentau, Pfefferminze, Kamille, Eisenkraut, Sweet Berries, Cream Orange, Bergkräuter, Green Dragon, Rosy Rose Hip	4.90

Juice

Orangensaft	2dl	5.10
Apfelsaft	3 dl	5.10
Tomatensaft	2dl	5.10
Möhl Saft alkoholfrei	5dl	6.30
Möhl Apfelwein trüeb mit Alkohol	5dl	6.30

Draught beer

Feldschlösschen	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90
Braufrisch	5.0% vol.	3dl	5.20
		5dl	7.90

Beer - bottles

Feldschlösschen alkoholfrei	3.3dl	5.80
Feldschlösschen Premium 5.0% vol.	3.3dl	6.50
Eve 3.1% vol.	2.7dl	7.80
Schneider weisse 5.4% vol	5dl	8.50
Corona extra 4.6% vol.	3.3dl	8.50
Guinness 4.2% vol.	5dl	9.50

Aperitifs

Sanbitter	10cl	6.00
Ramazotti 30.00% vol.	4cl	6.50
Martini weiss 15.00% vol.	4cl	6.50
Cynar 16.50% vol.	4cl	6.50
Campari 23% vol.	4cl	6.50
	Mineralzusatz	+ 3.00
Hugo		11.50
Aperol-Spritz		11.50
Gespritzter Weissweis süss/sauer		7.50