

Summer menu - riverside ... culinary at the riverside

Seasonal, fresh and **regional products** are the key ingredients for the dishes created by the riverside kitchen crew with **Raoul Fatzer**.















It is important to us to value and maintain the traditional **Swiss kitchen** as part of our culinary concept. It is an important cultural asset and cooking with local, fresh and seasonal products is a part of it.

The „**Jucker Farm**“ from Rafz, „**Gemüse Keller**“ from Rorbach, the „**Sunn Farm**“ in Steinmaur, butchery „**Merat**“ from Zurich as well as the „**Lindmühle**“ from Birmenstorf are some of our distributors.



















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




















































Starters

Beef tatar    	22.00
served with toast and butter (mild / medium / spicy)	
as main dish	31.00
Beetroot and cream cheese-mousse with black bread chip    	22.00
smoked trout fillet slice and cucumber salad in rice vinegar	
Bread salad with ciabatta   	19.00
Cherry tomatoes, cucumber, mozzarella, basil and vinaigrette	
Tomato consommé   	12.00
with poached oregano-chicken-dumplings	

Salads








Fitness mixed salads	
Chicken breast with chili garlic butter   	32.00
Crispy perch bites with remoulade sauce     	29.00
Spicy beef-diavolo skewer with BBQ Sauce   	35.00
Pan-fried shrimp skewer	22.00
on colourful cherry tomato salad with basil, leaf salad with toasted herb-garlic breadsticks and a balsamic vinaigrette	
Salad bowl „sesame chicken“   	23.00
leaf salad with marinated slices of chicken breast, red onions and sesame vinaigrette	
Mixed salad    	12.00
Green leaf salad	10.00
Dressings: Homemade french dressing, balsamic-dressing, raspberry-balsamic vinaigrette, sesame vinaigrette	

Main dishes

Sliced veal „Zurich style“     	44.00
Pan-fried redfish fillet with mustard crust     on pea puree, with glazed baby carrots and early leek tips	34.00
Pork Cordon bleu, 300g      filled with Gruyère cheese and ham, served with fresh vegetables	39.00
Oven-roasted Salmon steak with lime-honey marinade    on a bed of vegetables	32.00
Jumbo bread-crumbed pork escalope     	29.00
Club sandwich     with pan-fried chicken breast, fried egg, crispy bacon, tomatoes, chinese cabbage and cocktail sauce	29.00
Meat loaf „grandmother’s style“       served with gravy and vegetables	28.00
Homemade variation of pork spare-ribs       with BBQ- and whiskey-honey-marinade, slow cooked over several hours and grilled	39.00
Side dishes French fries  , rice      , rösti  , mashed potatoes  , pasta    vegetables or salad any additional dish	6.00


























Barbecue grill

	200 Gramm	300 Gramm
Beef filet „Riverside Style“	59.00	79.00
Angus entrecôte „Riverside Style“	48.00	59.00
Horse fillet „Riverside Style“	49.00	59.00



Served with **2 sauces**: garlic sauce (garlic sauce    , BBQ     )
and one side **dish at your choice**

Let our service staff know your degree of doneness!



Burger

Burger Dreamliner (recommended from 4 persons)     	139.00
1400g juicy beef, cole slaw, onions, jalapeños, tomatoes, in a sesame bun: „Believe us, you will love it!“	
Riverside Burger     	31.00
beef patty in a sesame bun. Garnished with cole slaw, rocket salad, red onions and a Café de Paris sauce.	
Whole grain chicken sandwich     	29.00
Cornflake-coated chicken fillets with sweet chili tomato chutney, lettuce, tomato and cucumber, refined with smoked-honey sauce	
Pulled Pork Burger     	32.00
in a red bun with coleslaw, tomatoes and caramelized onions on a fine mustard sauce	
Chickpea-corn Burger     	29.00
in a tomato bun with avocado cream, lettuce, tomatoes, cucumber and lime yogurt sauce	
Side dishes	
grilled vegetables, potato wedges, french fries, sweet potato fries any additional dish	
	6.00

Pasta

- Spaghetti al salmone**  29.00
with smoked salmon strips and baby spinach
on a light lemon cream sauce
- Penne Pomodoro**  28.00
on fruity tomato basil sauce with lukewarm burrata













Vegetarian

- Potato roulade**  29.00
with spinach ricotta filling on beetroot puree and glazed snow peas
- Vegan meatballs**  29.00
with a couscous tower, grilled slices of zucchini and tomato hummus

Meat declaration

Veal	CH
Beef	CH / AR / URY
Pork	CH
Chicken	CH
Horse	EU
Redfish	NO
Salmon	NO
Shrimp	VN

List of allergens

1  Eggs	2  Molluscs / Oyster sauce	3  Milk (Lactose)	4  Fish / Fish sauce	5  Gluten, Bouillon Soy sauce
6  Wheat	7  Peanuts	8  Edible nuts Nuts	9  Soybeans	10  Sesame
11  Lupines	12  Celeriac	13  Mustard	14  Sugar	15  Meat
16  Sulfphites	17  Sweetener	18  Food colouring	19  Trans fatty acids	20  Preservatives

Beverages

Soft drink - glass

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 - bottle

Valser still	5dl	6.50
Valser prickelnd	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
Tonic, Bitter Lemon, Ginger Ale	2dl	4.90
Red Bull	2.5dl	6.00

Coffee & Tea



Kaffee, 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

Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90
Falken Stammhaus	5.0% vol.	3dl	5.20
		5dl	7.90

Bottled beer

Falken alkoholfrei	3.3dl	5.80
Falken Prinz 5.5% vol.	3.3dl	6.50
Falken Weizen 5.5% vol	5dl	8.50
Corona extra 4.6% vol.	3.3dl	9.00
Schwarzer Falke 5.5% vol.	3.3dl	7.50

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 Weisswein süss/sauer		7.50