

# Welcome to the Kesselhaus Restaurant

## Glad you are our guest!

Spend an enjoyable lunch or a 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 Enrico, Jan, Cai, Toni, Melissa, Valentina, Lara and Jeffrey is inspired by products from the following producers and origins:

### **Happy meat**

Our veal and pork as well as our chicken meat is sourced from Switzerland - so to say from the farmer around the corner - and from the Merat butchery in Zurich. Beef, we also prefer from Switzerland, whenever possible. Exceptions can occur depending on delivery possibilities.

### **Wild meat**

For those who prefer it „wild“, the Rheinhof Zweidlen delivers game from the Zurich Unterland. Here the hunter brings his hunting prey after the hunt almost directly to our house.

### **Fresh fish**

Specialties such as pike perch, perch and catfish are fished by the fisherman out of the breeding pool in Rafz and the salmon swims directly from the Grisons (Lostallo) to us. All other fishes are delivered from Bianchi and Localfish.

### **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“.

### **Spicy cheese**

From the wild group from the Emmental: Jumi from the Jumiverse.

### **Homemade bread**

For us bread is not just a side dish, but is baked for you one floor below, directly in our own bakery by Nicolina.

### **Fine ice cream**

Our gelato melts only on the tongue and not in the hand and comes from the Leonardo Gelato family business in Zurich. Produced exclusively with fresh ingredients and natural flavors. Already tasted?

Yes, and of course we are also supplied by Transgourmet and Pistor - we hope that we have not forgotten anyone else.

We wish you „En Guete“.

# Apéros

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## Three different humus <sup>5,9</sup>

13.50

the classic one with cumin and sesame seeds  
the down-to-earth one refined with beetroot  
the exotic one with Jaipur curry

for dipping we serve pita bread

## Small aperitif variation <sup>3, 5, 14, 18</sup>

14.50

with homemade parmesan sablée  
home pickled Nostrano cucumbers  
Schlossberger „Alt“-cheese from the „Jumiversum  
spicy pepper salami from Omoso beef  
and with green jumbo olives

## Liptauer cheese - the fresh cheese from our neighbours <sup>3, 5, 12</sup>

14.50

3 half sandwiches with a cream of cottage cheese  
with butter, capers, paprika powder and caraway seeds  
garnished with homemade pickled vegetables

# Starters

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## Zurich burratina (50g) with hot almond butter <sup>3, 7, 18</sup>

17.50

three kinds of braised beet roots, fig slices,  
rocket salad and pickled pumpkin slices

## Riverside beef tatar <sup>5, 12, 14, 18</sup>

from 100% fresh beef from the region  
served with autumn pickled vegetables and wasabi mayonnaise  
served with buttered toast and butter (you can choose between mild, medium and hot)

as starter 23.00

as main course 32.00

## Salad

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**Green leaf salad** <sup>12</sup> 11.00



Autumn leaf salad with grapes and caramelized nuts  
with French dressing



or with our homemade dressing

**Salad bowl «Sesam-Chicken»** <sup>5</sup>

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

23.00

as main course

28.00

**Mixed salad plate** <sup>12</sup>

5 different dressed salads

13.50



served with a small autumnal leaf salad bouquet  
with French dressing



or with our homemade dressing

**Lamb's lettuce** <sup>1, 12, 14</sup>

16.00

with chopped egg, bacon and croutons

**Dressings:** <sup>12</sup>

Homemade dressing Riverside, vegan vinegar & oil dressing or French dressing

## Soups

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**Jerusalem artichoke soup with caraway seeds** <sup>3</sup>

13.00



served with cold pressed rapeseed oil and toasted country bread cubes



**Original Hungarian goulash soup** <sup>11, 14</sup>

14.50

with potatoes, carrots and celeriac



flavored with paprika powder and cumin

## Main courses meat dishes

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**Veal meatloaf grandmother's style with morel sauce** <sup>1, 3, 5, 11, 12, 14, 15</sup> 31.00  
served with vegetables and a side dish of your choice

**Kesselhaus Club Sandwich** <sup>1, 5, 14, 18</sup> 29.50  
filled with juicy chicken breast, bacon, fried egg, cocktail sauce,  
tomatoes and lettuce  
served with a side dish of your choice

**Cordon bleu „without experiments** <sup>1, 3, 5, 14, 18</sup> 39.00  
Pork Cordon bleu filled with cooked ham and raclette cheese from Jumiversum  
served with vegetables and a side dish of your choice

**Sliced veal „Zurich style“** <sup>3, 5, 14, 15</sup> 44.00  
served with fine buttered hash browns (Rösti) and vegetables

**Two Schnitzel „Vienna style“** <sup>1, 3, 5, 14</sup>  
served with cranberries and lemon and a side dish of your choice  
we recommend our homemade potato salad  
from pork 32.00  
from veal 44.00

**Black Angus beef tenderloin steak** <sup>1, 3, 13, 14, 15</sup>  
sautéed fillet of beef with gravy sauce and red onion marmalade  
served with vegetables, herb butter and hollandaise sauce  
and a side dish of your choice  
Lady's Cut 150g 48.00  
Gentleman's Cut 200g 59.00

**Beef entrecôte (200g) gratinated with Café de Paris butter** <sup>1, 3, 13, 14, 15</sup> 46.00  
served with gravy sauce and red onion marmalade, vegetables,  
herb butter and hollandaise sauce  
and a side dish of your choice

**Side dishes of your choice**  
French fries, sweet potato fries, vegetables, hash browns (Rösti), potato salad,  
mashed potatoes, fettuccine with butter, risotto, small leaf salad  
any other side dish 6.50

## Main courses fish

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**Swiss perch fillet from Rafz** <sup>3, 4, 5, 11, 12, 15</sup> 46.00

pan fried perch fillet in foamy butter with a light saffron sauce, colorful beetroot risotto and vegetables

**Alpina Swiss salmon «Teriyaki Style»** <sup>4, 8, 9, 13</sup> 39.00

juicy salmon from Lostallo prepared in Japanese style with a sauce of lime, ginger, soy sauce and sake served with pickled vegetables and a side dish of your choice

### Side dishes of your choice

French fries, sweet potato fries, market vegetables, hash browns, potato salad, mashed potatoes, fettuccine with butter, risotto, small leaf salad

any other side dish 6.50

## Burger

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**Riverside Burger** <sup>3, 5, 9, 12, 13, 14, 15</sup> 32.00

Medium roasted beef patty with cole slaw salad, red onion jam, cheddar cheese, house-pickled cucumbers, jalapeños, homemade ketchup and pickled salad

served with your choice of one side dish

**Mediterranean lentil burger** <sup>5, 9, 12, 13, 14, 15</sup> 29.50



crispy fried lentil quinoa patty seasoned with cumin and curry, red onion jam, Mediterranean vegetables and homemade ketchup



served with a side dish of your choice

**Dreamliner (recommended from 4 persons)** <sup>3, 5, 9, 12, 13, 14, 15</sup> 149.00

1400g juicy beef with cole slaw salad, cheddar cheese, house pickled cucumbers, Jalapeños, homemade ketchup and pickled salad.

„We assure you, this is the absolute highlight!“

### Side dishes of your choice

French fries, sweet potato fries, vegetables or small leaf salad

any other side dish 6.50

# Pasta

## Fettuccine al limone <sup>3,5</sup>



Vito's handmade pasta with lime sauce and basil

served with Parmigiano Reggiano

as starter

17.50

as main course

29.00

## Fettuccine al tartufo <sup>3,5,11</sup>



Vito's handmade pasta with truffle sauce made with white truffle butter

and fresh black autumn truffle

served with Parmigiano Reggiano

as starter

22.50

as main course

36.00

# Vegetarian dishes



## Vegetarian sliced paneer «Zürcher Style» <sup>3</sup>

with fried paneer, served with buttered rösti and vegetables

32.00



## Autumn risotto <sup>3,11</sup>

Colorful beetroot risotto made from Aquarello rice with mascarpone, lemon and wild broccoli

36.00

### Declaration

Veal	CH
Beef	CH / IR
Pork	CH
Game	CH
Chicken	CH
Salmon	CH
Pike Perch	CH

### Allergens legend

1  Eier	2  Weichtiere	3  Milch (Laktose)	4  Fische	5  glutenhaltiges Getreide
6  Erdnüsse	7  Schalenfrüchte Nüsse	8  Sojabohnen	9  Sesam	10  Lupinen
11  Sellerie	12  Senf	13  Zucker	14  Fleisch	15  Sulfite
16  Süsstoffe	17  Lebensmittelfarbe	18  Transfettsäuren	19  Konservierungsstoffe	

# Desserts & Gelati

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# Desserts

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## Italian and Swiss baking tradition at the Riverside

Our house baker Nicolina has stood for both since 8 years. With roots in southern Italy and grew up in Switzerland, she stands for love, emotionality and sweet passion. She has already prepared everything for your enjoyment in the morning hours.

### Torta di nocciole

Pie with nuts from Piedmont

served with Leonardo Caffé Gelato and whipped cream



12.50

### Torta Caprese

cocolate cake from Capri

baked with almond flour and served with whipped cream



8.50

You are welcome to order your chocolate cake  
with a scoop of gelato of your choice

One scoop of gelato in addition (all flavours)

4.00

### Marroni Tiramisu in the glass

Tiramisu with mascarpone, sweet chestnut puree  
and a dash of Amaretto liqueur

served with Leonardo's Amarena Gelato



13.50

### Crème brûlée «without experiments»

Poached and with brown cane sugar  
caramelised vanilla cream

11.50

# Leonardo Gelati

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It was 1999. On hot summer days in Zurich, Leonardo Perizzato missed the delicious, creamy gelati of his childhood. So he created the ice cream himself - in the evening with his small gelato machine. And so the story began.....

**Coupe Dänemark** 12.50  
3 scoops of Vaniglia Gelati with chocolate sauce and whipped cream

**Coupe Nesselrode** 12.50  
2 scoops of Vaniglia Gelati, sweet chesnut mit Meringues, sweat cherry and whipped cream

**Ice Coffee Riverside** 12.50  
with Baileys, Coffee and whipped cream

## **Gelati flavours:**

Vaniglia, Cioccolato, Raffaello, Amarena, Pistacchio, Caffé, Nocciola  
Price per scoop 4.00

## **Sorbet**

Fragola/Erdbeer, Mango, Limone  
Price per scoop 4.00