

# 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 Toni, Jan, Melissa, Jeffrey, Nina, Zejnepe, Sasha, Karin and Vadim 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 as well as from the butchery Lehmann in Grüningen. Beef we also prefer from Switzerland whenever possible. However, individual exceptions may occur in the event of supply shortages, so in that case we have to switch to other sources of supply.

### **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. Bread which we do not bake inhouse, we source from the Bäckerei Lehmann.

### **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 hummus <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

# Starters

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## Zurich burratina (50g) with avocado, basil and mango <sup>3, 7, 18</sup>

18.50

a different light and fruity combination of the little fame,  
marinated with lime-olive oil, garnished with rocket salad,  
datterini tomatoes and fresh basil

## 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

## Cocktail prawns with avocado and Charentais melon <sup>3, 7</sup>

23.50

marinated cocktail shrimps with cocktail sauce,  
avocado and melon slices and green salad leaves

# Salad

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## Green leaf salad <sup>12</sup>

11.00

crisp and healthy selection of various seasonal green leaf salads  
served with roasted sunflower seeds



with French dressing



or with our homemade dressing

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

5 different dressed salads served with a small leaf salad bouquet  
as starter

13.50

as main course

19.50



with French dressing



or with our homemade dressing

## Fit for fun Salad plate <sup>1, 12, 14</sup>

5 different salads served with a leaf salad bouquet

with crispy perch and tartar sauce

33.50

with roasted chicken breast and herb butter

32.00

with roasted beef entrecôte and herb butter

46.00



with French dressing



or with our homemade dressing

## Dressings: <sup>12</sup>

Homemade dressing Riverside, vegan vinegar & oil dressing or French 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

# Soups

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## Carrot soupe with mangue and coconut milk <sup>3, 11</sup>

13.50

served with feta cheese and olive oil



## Cold cucumber soup with yoghurt and dill <sup>3, 5</sup>

13.50

served with linseed oil and country bread croutons

## Main courses meat and fish dishes

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**Veal meatloaf grandmother's style with mushroom sauce** <sup>1, 3, 5, 11, 12, 14, 15</sup> 31.00  
served with vegetables and home made mashed potatoes

**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 French Fries

**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

**Zürcher beef entrecôte (200g) with herb butter** <sup>1, 3, 13, 14, 15</sup>  
served with veal jus and red onion marmalade, market vegetables  
Hollandaise sauce and a side dish of your choice 46.00

**Beef filet steak (200g) from Irish Angus Beef with herb butter** <sup>1, 3, 13, 14, 15</sup> 59.00  
served with veal jus and red onion marmalade, market vegetables,  
herb butter and hollandaise sauce  
and a side dish of your choice

**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, vegetables, hash browns (Rösti), potato salad,  
mashed potatoes, fettuccine with butter, small leaf salad  
any additional side dish 6.50

# Burger

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## Riverside Burger 3, 5, 9, 12, 13, 14, 15

32.00

Medium roasted beef patty with cole slaw salad, red onion jam, cheddar cheese, house-pickled cucumbers, jalapeños, homemade ketchup and pickle  
served with your choice of one side dish

## Pulled Pork Burger 5, 9, 12, 13, 14, 15

33.00

Pork shoulder meat, cooked and pulled in BBQ sauce for 7 hours, with cole slaw, red onion marmalade, house-pickled cucumbers, jalapeños, homemade ketchup and pickle  
served with your choice of one side dish

## Mediterranean lentil burger 5, 9, 12, 13, 14, 15

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) 3, 5, 9, 12, 13, 14, 15

169.00

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 additional side dish

6.50

# Pasta and vegetarian dishes



## 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



## Potato gnocchi with broccoli sauce <sup>3, 5, 11</sup>

green peas, young spinach and wild broccoli

served with a 1 hour organic egg, Belper Knolle and roasted almonds 36.00



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

with fried paneer, served with buttered hash browns (Rösti) and vegetables 32.00

### Declaration

Veal	CH
Beef	CH / IR
Pork	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  Lebensmittel-farbe	18  Transfett-säuren	19  Konservierungs-stoffe	

# Desserts & Gelati

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# Desserts

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## Cooking is not just cooking

Baking and preparing fine creams, cakes and desserts is also part of our chefs' job. With passion and love, Karin & Tahji prepare not only delicious starters, but also exciting desserts. They have prepared a selection for you.



### **Torta Caprese**

8.50

chocolate cake from Capri  
baked with almond flour and served with whipped cream

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

### **Raspberry Tiramisu in a glass**

13.50

Tiramisu with mascarpone, raspberry coulis  
and a dash of Amaretto liqueur  
served with Leonardo's Raffaello Gelato

### **Crème brûlée «without experiments»**

12.00

Poached and with brown cane sugar  
caramelised vanilla cream

### **Espresso Affogato**

8.50

One scoop of Vaniglia Gelati  
drowned in a fresh espresso

# 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.....

<b>Coupe Dänemark</b>	12.50
2 scoops of Vaniglia Gelati with chocolate sauce and whipped cream	

<b>Coupe Romanoff</b>	13.50
2 scoops of Vaniglia Gelati, strawberries, strawberry sauce and whipped cream	

<b>Ice Coffee Riverside</b>	12.50
with Baileys, Coffee and whipped cream	

<b>Banana Split</b>	13.50
2 scoops of Vaniglia Gelati with bananas, chocolate sauce, almond splits and whipped cream	

<b>Gelati flavours:</b>	
Vaniglia, Cioccolato, Raffaello, Amarena, Pistacchio, Caffé, Nocciola	
Price per scoop	4.00

<b>Sorbet</b>	
Fragola/Strawberry, Mango, Limone	
Price per scoop	4.00