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.
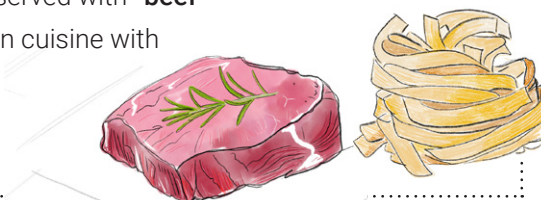
Your Riverside Team

Our classic dishes

Stroganoff with homemade linguine

Fresh and prepared with love, our **homemade linguine** from Sunn Farm Steinmaur is an absolute must for pasta lovers. The al dente cooked pasta is served with **"beef fillet stroganoff"** and crème fraîche, and combines traditional Italian cuisine with regional ingredients. A taste experience you don't want to miss!
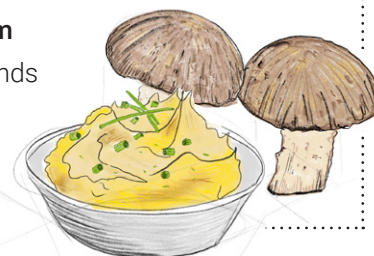36.00

Traditional veal meatballs with mushroom cream sauce

A true masterpiece of traditional craftsmanship from our kitchen! Tender **veal**, aromatically seasoned and brought into shape, meets a rich, **creamed mushroom sauce** that makes the dish an unforgettable experience. This savory creation stands for relish and tradition and is one of our guests' favorites. Served with **mashed potatoes** and fresh vegetables.
38.00

"Riverside"-Burger

Our "Riverside" burger is the undisputed star of our menu. The juicy **grilled beef** topped with **cheddar cheese, cole slaw salad** and home-pickled cucumbers make this burger an absolute delight. The burger bun is produced in our own bakery and classifies this dish to the top. The classic, as you surely already know!
36.00

Light salad bowl "Caesar Salad "

An absolute highlight - and not just in summer! The classic Caesar salad made from baby lettuce, refined with **crispy croutons**, sliced **Parmesan**, bacon chips and juicy chicken breast coated in a creamy Caesar dressing. A perfect balance of **spicy and mild** and an elegant delight that combines tradition and sophistication.

as starter
24.00
as main course
34.00

Apéros

VEGGIE

Toasted pita bread
roasted in fine olive oil, served with classic hummus for dipping,
sesame oil and baked chickpeas
13.00

Small aperitif variation
Well flavoured herb ham
Schlossberger „Alt" cheese from the „Jumiversum"
pickled cucumbers by the recipe of the chef's mother from Chemnitz
and with green jumbo olives

served with Pretzel bred
15.00

Starters

VEGGIE

Baked goat's cheese
served with a small salad bouquet, mixed seeds and fig mustard
18.00

Baked prawns in a crispy coating
served with sweet chili sauce
19.00

Swiss Riverside beef tatar
served with pickled cucumbers and honey mustard mayonnaise,
buttered toast and butter (you can choose between mild, medium and hot)

as starter
25.00
as main course
35.00

Salad

Green leaf salad
crispy and healthy selection of various seasonal green leaf salads
served with Herb croutons
12.00

Salad bowl Riverside
salad of tomatoes, cucumber, feta cheese and basil with homemade vinaigrette
with toasted bread strips
18.00

Baked perch crispies
on various crispy seasonal leaf salads
garnished with strips of raw vegetables and served with tartar sauce
34.00

Salad bowl „Caesar Salad "
Crunchy baby lettuce with Ceasar dressing, served with juicy chicken breast,
croûtons, parmesan and bacon chips

as starter
24.00
as main course
34.00

KESSELHAUS
EST. 2009
KLASSIKER

VEGGIE
Vegan
Our dressings:
Homemade French dressing
Balsamico dressing

Soups

Vegan
Gazpacho "Andaluz"
with home-baked breadstick
14.00

VEGGIE
Cream of carrot and ginger soup
served with bread chip
14.00

Main courses meat

Traditional veal meatballs with creamed mushroom sauce
served with homemade mashed potatoes and fresh vegetables
38.00

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 French Fries
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 with French Fries
49.00

Argentinian beef rib-eye steak
served with herb butter on cauliflower fioretto
and Riverside roast potatoes
52.00

Main course fish

Fried salmon steak with horseradish butter
on sautéed vegetable strips, served with pilaf rice
29.00

Pink tuna coated in sesame seeds
on tomato fregula sarda with fresh baby spinach and roasted pine nuts
34.00

Burger

Riverside Burger
Medium roasted beef patty with cole slaw salad, cheddar cheese,
house pickled cucumbers, tomatoes, rocket and burger relish
served with French Fries
36.00

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

Pollack burger
Pollack fillet wrapped in cornflakes, iceberg lettuce, tomatoes, cucumber on tartar sauce served
with French fries
28.00

Pulled pork burger
Pork neck cooked for 6 hours in BBQ marinade with coleslaw, tomatoes, fried onions and mustard-
honey mayonnaise served with chips
38.00

Dreamliner (recommended from 4 persons)
1400g juicy beef topped with cheddar cheese, cole slaw salad, home-picked cucumbers,
tomatoes, iceberg lettuce and burger relish
„We assure you, this is the absolute highlight!"
179.00

Pasta and vegetarian dishes

Homemade ravioli from the Sun Farm
with risotto-funghi filling and rocket pesto
29.00

Stroganoff with homemade linguine
"Beef Stroganoff" with crème fraîche
and homemade linguine from Sunn Farm Steinmaur
36.00

Stuffed pepperoni pod
with Vegetable bulgur and feta cheese au gratin with crispy rocket salad
32.00

Zoodles
Zucchini spaghetti in green curry sauce with peanuts, bamboo shoots and kapia peppers
served with jasmine rice
34.00

Declaration

Veal	CH
Beef	Arg/CH
Pork	CH
Chicken	CH
Salmon	CH
Tuna	VNM

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.