

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



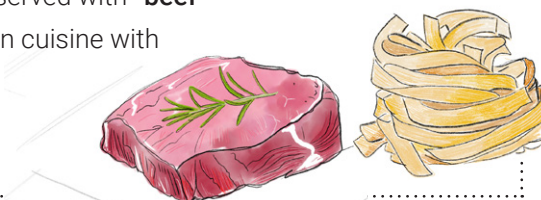
Our classic dishes



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!

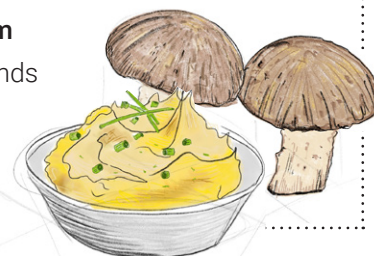
38.00



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



„Sesame Honey Chicken“ Salad

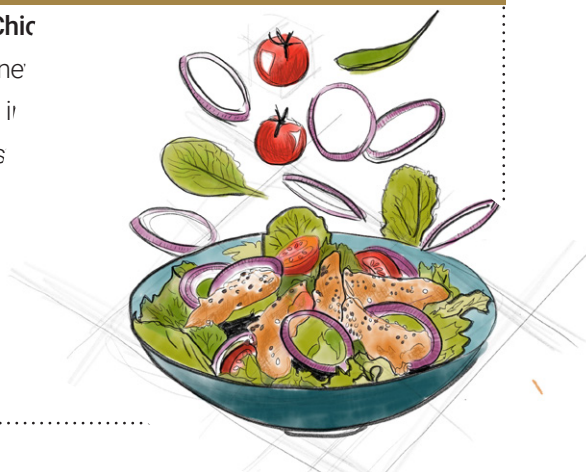
Discover the secret of Asian cuisine with our delicious **Sesame Honey Chic** perfect combination of tender chicken, aromatic sesame, and sweet hone delight every palate. The secret lies in the **perfect balance** of spices and it which have been carefully selected and combined to create a unique tas

as starter

24.00

as main course

34.00



Apéros



Toasted pita bread

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

13.00

Small aperitif variation

Thinly sliced spicy salami, Wildberger cheese from the Zurich Oberland,
home-pickled cucumbers, green olives –
served with pretzel bread

15.00

Starters



Hokkaido cream cheese mousse

served with a small salad bouquet with sea buckthorn dressing, caramelized nuts,
and bread chips

18.00

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 with caramelized nuts

12.00

Salad bowl Riverside

served with Datterini tomatoes, red onion, and baby spinach leaves in a lemon vinaigrette,

accompanied by mini burrata and balsamic caviar

15.00

Lamb's lettuce

with chopped egg, bacon, and croutons

As a starter

18.00

As a main course

28.00

„Sesame-honey chicken“ salad

Leaf salad with marinated chicken strips, red onions, and cherry tomatoes

with sesame vinaigrette

21.00



Our dressings:

Homemade French dressing



Balsamico dressing

Soups



Tomato cream soup

with cream topping

13.00



Chickpea and coconut soup

served with naan bread

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

Stroganoff with homemade linguine from Sun Farm

beef Stroganoff and crème fraîche

38.00



Argentinian beef rib-eye steak

served with cheese spaetzli, melted onions and green side salad

52.00

Main course fish

Roasted salmon steak with dill oil

on on saffron fregula sarda with wild broccoli

29.00

Pike-perch fillet

fried on the skin, served with creamy pumpkin risotto,

refined with mascarpone and parmesan cheese

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 Relish
served with French Fries
33.00

Farmerburger

beef patty with iceberg lettuce, tomato, bacon, fried egg, fried onions and chilli cheese sauce
served with French fries
36.00

Pulled pork burger

Pork neck cooked for 6 hours in BBQ marinade with coleslaw, tomatoes, fried onions and mustard-
honey mayonnaise served with French Fries
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 linguine from Sun Farm

with homemade basil pesto and glazed cherry tomatoes
29.00



Homemade porcini mushroom ravioli from Sun Farm

with white wine herb sauce and Parmesan cheese
32.00



Cheese spaetzle

with homemade fried onions and a small side salad
29.00



Pumpkin risotto

refined with pumpkin purée, mascarpone, and Parmesan cheese, served with glazed pumpkin cubes and pumpkin seeds
32.00



Breaded feta cheese

Feta-like cheese made from cow's milk on tomato and pointed pepper ragout with marinated arugula
29.00

Declaration

Veal	CH
Beef	Arg/CH/Aus
Pork	CH
Chicken	CH
Salmon	NO
Zander	KZ

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.