

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



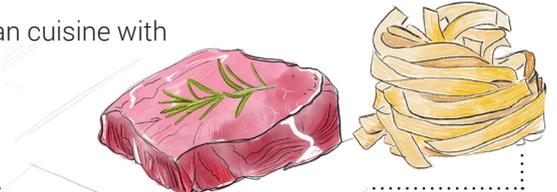
Our classic dishes



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!

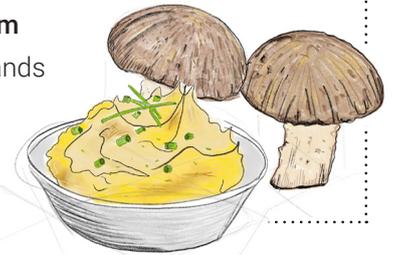
38.00



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.

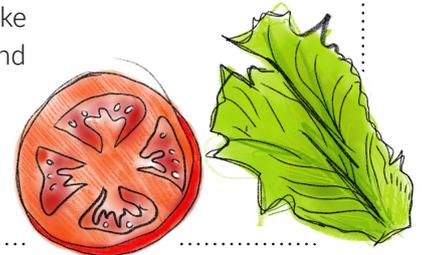
38.00



“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 Chicken“ Salad

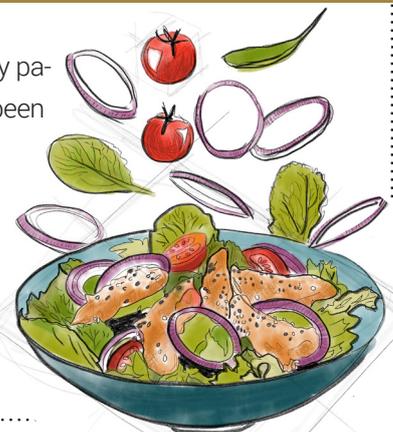
Discover the secret of Asian cuisine with our delicious **Sesame Chicken**. The perfect combination of tender chicken and aromatic sesame that will delight every palate. The secret lies in the **perfect balance** of spices and ingredients, which have been carefully selected and combined to create a unique taste experience.

as starter

21.00

as main course

28.00



Apéros



Toasted pita bread

hummus - sesame oil - baked chickpeas
13.00

Small aperitif variation

spicy salami - Wildberger cheese from the Zurich Oberland -
home-pickled cucumbers - green olives – pretzel bread from our in-house bakery
15.00

Starters



Swiss beef tatar

pickled cucumbers - honey mustard mayonnaise - butter -
toast from our in-house bakery
(you can choose between mild, medium and hot)

as starter

25.00

as main course

35.00

Salad



Green leaf salad

selection of various green leaf salads - herb croutons - raw vegetables
French dressing (vegetarian) or balsamic dressing (vegan)

12.00



Salad bowl Riverside

cucumbers - Feta cheese - Peppers - roasted sesame seeds
balsamic vinegar

15.00

„Sesame chicken“ salad

leaf salad - chicken strips - cherry tomatoes - red onions
sesame vinaigrette

as starter

21.00

as main course

28.00



Fitness plate with baked Egliknusperli

various green salads - raw vegetables - tartar sauce
French dressing (vegetarian) or balsamic dressing (vegan)

32.00

Fitness plate with chicken breast

various green salads - raw vegetables - tartar sauce
French dressing (vegetarian) or balsamic dressing (vegan)

32.00

Soups



Tomato cream soup

with cream topping - parmesan crisp

13.00

Soup of the day

please ask our crew

10.00

Main courses meat

Traditional veal meatballs with creamed mushroom sauce

mashed potatoes - fresh vegetables

38.00



Kesselhaus Club Sandwich

chicken breast - bacon - fried egg - cocktail sauce - chinese cabbage - tomatoes

French fries

32.00

Pork Cordon bleu

cooked ham - Gruyère and Emmental cheese

fresh vegetables - French fries

39.00

Two Veal Schnitzel „Vienna style“ in golden brown breadcrumbs

cranberries - lemon - French fries

49.00

Stroganoff with homemade linguine from Sun Farm

beef Stroganoff - linguine - crème fraîche

38.00



Main course fish

Roasted salmon steak with dill oil

pilaf rice - sliced vegetables

29.00

Burger

Riverside Burger

beef patty - cheddar cheese - house pickled cucumbers - cole slaw - arugula - BBQ Sauce
French fries
36.00



Mediterranean lentil burger

lentil quinoa patty - mediterranean vegetables - house pickled cucumbers - arugula -
cocktail Sauce
French fries
33.00



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 Aioli from Sunn Farm

garlic - chili - parsley - parmesan
29.00



Homemade ravioli „Melanzane“

eggplant ricotta filling - sage butter - parmesan
32.00



Baked feta cheese

balsamic vinegar - tomatoes - arugula - pine nuts - country cuts
29.00

Declaration

Veal	CH
Beef	CH/Aus
Pork	CH
Chicken	CH
Salmon	NO

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.