

BLEICHI
BEIZ

FOOD




starters

sweet potato soup | ginger | lemon grass
11.50


soup of the day | fresh daily
9.50


spring cabbage salad | nuts | mushrooms | beetroot | feta | orange dressing
15.50

lamb's lettuce | bacon | egg | house or italian dressing
15.50

buratta  | cherry tomatoes | figs | pickled carrots
15.50

leafy greens salad  | house or italian dressing
9.50

mixed salad  | house or italian dressing
11.50


salad to share 
leafy greens | nuts | house or italian dressing
9.50 per person | min. 2 pers.


muulverruktmacherteller
air dried beef | arancini | dried deer sausage | olives | sunneland cheese
bruschetta | garlic bread
16.50 | 26.50


beef tartare
brandy | toast and butter ...hot | medium hot | mild
18.50 | 25.50 | 33.50



main courses

poké bowl | salmon or vegetarian 
rice | edamame | seaweed | mango | pomegranate | cashew | spring onions
29.50 | 26.50

vegan nut meatloaf  | mushrooms | carrots | red wine sauce
32.50

truffle tagliatelle  | black truffle | oberland cheese
29.50

porcini risotto | prosecco | parmesan | herbs | confit tomatoes
31.50

sliced beef steak | porcini risotto | prosecco | parmesan | herbs | confit tomatoes
39.50

veal cheeks cooked for 14 hours
red wine sauce | vegetables | bread dumplings
39.50

lamb chops | grilled vegetables | rosemary butter
41.50

beef entrecôte | café de paris | vegetables
45.50

fried lake zürich whitefish fillet | vegetables | nut butter
34.50

accompaniments

fried potatoes with onions | tagliatelle | rice | rösti | french fries



bleiche favourites

sliced veal liver | onions | herbs | tomatoes | buttered rösti
37.50

zürcher kalbsgeschnetzeltes
diced veal | mushroom cream sauce | butter rösti
39.50

bleiche cordon bleu
ham | brie | sunneland cheese | vegetables
37.50

bleiche kalbs cordon bleu
raw ham | mascarpone | bacon | mushrooms | sunneland cheese | vegetables
49.50

massaman curry | chicken | vegetables | basmati rice
34.50

massaman curry | vegi  | vegetables | basmati rice
27.50

accompaniments

fried potatoes with onions | tagliatelle | rice | rösti | french fries



homemade desserts

vermicelles | chestnut purée | meringue | cream
10.50 | taster **6.50**


dark chocolate mousse
sour berries | nut crumble
11.50 | taster **6.50**

cinnamon panna cotta | red wine plums
11.50

apple strudel | vanilla sauce
13.50

homemade cookie dough glace | cream
5.50

flan caramel | whipped cream
10.50

sorbets  | fresh fruit
coconut blueberries | passion fruit | lemon
11.50

bleichi dessert symphony
a selection of our homemade dessert specialities
15.50

sweet wine recommendation

muscat de beaumes de venise 2019 | beaupalric | rhône | france
3.75dl schöppli
31.00



origin of our produce

pork	ch
veal	ch
chicken	ch
beef	ch
small goods	ch
whitefish	lake zurich ch
lamm	ch

 vegetarian |  vegan

fresh meat eichenberger butcher | wetzikon
milk | cream | butter | cheese neff dairy | wald

for information on allergens in the individual dishes
please contact our service staff...

all prices in chf incl. vat.

