



**RESTAURANT**

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*Zur Flüh*

**Welcome**

Dear guests and friends of the restaurant "Zur Flüh"

Look forward to beautiful moments - we invite you to experience very special moments. Moments of relaxation and pleasure, conviviality and time together.

Our dishes are colorfully mixed, Baden at heart, casual - but above all delicious.

If you are looking for a suitable location for your family celebration, wedding celebration, birthday party, seminars and much more, then please do not hesitate to contact us.

The "Zur Flüh" restaurant is a place of communication, get-together, joy and culinary delights. Come in and experience it up close.

We are happy that you are with us.

Your host

Erhan Kamci

PS: I have framed my favorite dishes for you.

Enjoy your meal.

We have a separate menu for allergy sufferers.

## Starters

**Vitamin salad** – our small starter salad with seeds and grains.

-7,90-

**Summer salad** – lettuce with sautéed chanterelles and mild goat cheese. -16,90-

**Duet from the sea** – octopus and shrimp praline with beetroot cream.

Not just good for the eyes... -18,90-

**Beef tartare** – the finest red center piece of fillet, hand-cut, classically prepared with Anchovies, capers, onions, pickles and much more. Served on buttered toast.

-18,90-

## Soups

**Strained pea and mint soup “Surf and Turf”** – with chorizo, date tartare and fried scallop.

-13,90-

**Fish soup “Zur Flüh”** – bouillabaisse-style, seasoned with pastis and tomato, served with market fresh celery straw, fresh herbs and delicious fish fillet.

-12,90-

**Three country soup** – our classic. “Apple-Curry-Celery”  
Fruity, slightly spicy and simply delicious.

-9,90-

## Intermediate dishes and vespers

**1 kilo king prawns** - ideal as an intermediate dish to share (not peeled).

We serve various dips and fresh baguette.

- 49,90 -

**Tagliatelle** - with fine lemon sauce and 3 grilled prawns.

- 18,90 -

**Crisp fresh garden salad** - marinated with our honey-herbs-dressing, grilled feta cheese cubes and a mix of seeds.

- 16,90 -

...and if you want to expand your salad:

- preferably with **strips of veal**, grilled with garlic and thyme.

- 8,00 -

- or with **4 king prawns** fried in lime- Pernod-butter.

- 8,00 -

- and as a **fitness plate** with small rump steak from grass-fed beef with herb butter - 13,00 -

We serve our salads with fresh baguette.

**Three fried eggs** - with a little fleur de sel and fresh herbs, served on crispy, golden-brown baked "rösti" (hash browns).

- 16,90 -

## Main dishes

**Saddle of free-range beef** – juicy grilled and served with a pepper cognac sauce, croquettes and green beans wrapped in bacon.

- 36,90 -

**Deer goulash** – from our hunter Gerd Pertile from Binzgen hunting district. We serve the summer venison with spätzle and red cabbage. Classic with mushrooms and juniper sauce.

-29,90-

**Creamy asparagus risotto** – we use regional asparagus “Markgräfler”. Our risotto is made with Grana Padano and gets creamy. -19,90-

**Spinach Pasta** – with creamy burrata and wild mushrooms. We refine this dish with pistachio powder.

-19,90-

**Braised Ox cheek** – a very tender piece. Braised for a long time in merlot, served with mashed potatoes and crisp market vegetables.

- 28,90-

**Zürcher Geschnetzeltes** – fine strips of veal, seared briefly and sharply, served in a creamy sauce with small mushrooms. We serve the sliced meat with delicious hash brown.

- 29,90 -

**Cordon bleu** – from veal, of course. Fry in a butterpan until golden brown and crispy. We serve this classic with fries and buttered carrots.

- 29,90 -

**Grilled slice of salmon** – on fine, creamy beetroot risotto. Our Scottish salmon has the “Label Rouge” certification and guarantees special quality. -29,90-

Something sweet „after“:

Marinated pineapple carpaccio – with a variation of homemade sorbets.  
- 11,90 -

Apple strudel – with vanilla ice cream and cream. - 9,90 -

Nut brittle parfait – whoever likes nuts is  
right here.  
- 10,90 -

Crêpes Suzette – classic french with grand manier. Pancakes in caramelized orange sauce and  
topped with a scoop of vanilla ice cream.  
- 9,90 -

Nougat-toffee-parfait – worth a sin. On fruit mirror with fresh fruits.  
- 11,90 -

Homemade sorbets – per scoop  
- 3,00 -

Warm chocolate cake – with a creamy center and raspberry sorbet.  
- 9,90 -