Fischerstube

Menu

MENU

Welcome to the Fischerstube. It is our pleasure to welcome you and to share our cuisine with you. We wish you a delightful dining experience. Enjoy!

Wild Menu

Deer Tataki / Pickled Pumpkin / Juniper Mayonnaise / Pomegranate

ALOIS LAGEDER, PINOT GRIGIO 2025

Saddle of venison / Red Cabbage / Pear / Lingonberries / Spätzle

CANTINA TERLAN, LAGREIN 2023

Kaiserschmarrn / Plum Compote / Vanilla Ice Cream

CHAMPAGNE DEUTZ

Wild Menu without wine pairing — 98.–

Wild Menu with wine pairing — 134.–

Menu Terroir

TRADITION DER FISCHERSTUBE

Lamb's lettuce / Pickled Pumpkin / Pomegranate / Cottage Cheese or Lobster Soup / Mascarpone / Almonds

CENTINARI FRANCIACORTA BRUT

Deep fried Pike / Salty Potatoes / Sauce Tartar

ANSGAR CLÜSSERATH, STEINREICH RIESLING 2023

Pike Perch / Baby Spinach / Basmati Rice

BOLLINGER SAUVIGNAC 2025

Coffee Crème Brûlée / Whisky Ice Cream / Chocolate Crumble

Menu Terroir without wine pairing — 115.–

Menu Terroir with wine pairing — 143.–

Cocktails

Mimosa / Champagne, Orange Juice	19.–

Royal Gloria / Franciacorta, Crème de Cassis	16.–
Clover Club / Gin, Lemon Juice, Cane Sugar, Raspberries	16.–
Espresso Martini / Vodka, Espresso, Kahlúa, Cane Sugar	17.–
Negroni / Campari, Vermouth, Gin	18.–

Mocktails

Crodino Spritz / Crodino, Prosecco 0.0%, Orange Juice	13.–
No-Mosa / Prosecco 0.0%, Orange Juice	13.–
Blueberry Moc / Blueberries, Lime, Cane Sugar, Soda	12.–
Virgin Hugo / Lime, Mint, Elderflower Syrup, Soda	12.–

Appetizers

Guillardeau Oysters N.3 / Pumpernickel / Shallot Vinaigrette / 3 pieces	29.–
Lamb's lettuce / Pickled Pumpkin / Pomegranate / Cottage Cheese	16.50
Pike Perch Ceviche / Fennel-Crudo / Green Grapes / Granny Smith / Dill Oil	28.50
Burrata / Pear / Radicchio / Pecans / Port Wine Vinaigrette	24.50
Deer Tataki / Pickled Pumpkin / Juniper Mayonnaise / Pomegranate	34.50
Coconut – Pumpkin Soup / Pink Grapefruit / Chili	16.50
Lobster Soup / Mascarpone / Almonds / Oranges	21.50
Bison Tatar / Autumn Truffles	38.50
Fried Duck Liver / Plum Compote / Brioche	32.50
Lobster Salad «Béatrice» / Orange Emulsion	51.–

Main Courses Fish

Perch meunière / Champagne Sauerkraut / Potato Cream / Grapes	49.–
Pike Perch / Jerusalem Artichoke	49.–
Pike Perch / Jerusalem Artichoke / with Autumn Truffles	59.–
Scallops / Pumpkin Purée / Grapefruit / Pomegranate	52.–
Wild Turbot / Fennel / Orange / Bouillabaisse-Jus	66.–
Sea Bass in a Salt Crust / Saffron Noodles / Spinach / White Wine Sauce / for two guests	64.– p.p.
«Fischerstubes Knusperlis» Pike or Perch / Salty Potatoes / Tartar Sauce	48.–

Main Courses Meat

Veal Ribeye / Jerusalem Artichoke / Autumn Truffles	59.–
Beef tenderloin / Pumpkin Purée / Grapefruit / Pomegranate	59.–
Saddle of venison / Red Cabbage / Pear / Lingonberries / Spätzle	66.–

Desserts

Destructured Alsatian Ice Cream Tartlet / Vanilla – Strawberry Ice Cream / Crème Fraiche	18.50
Coffee Crème Brûlée / Whisky Ice Cream / Chocolate Crumble	18.50
Apple Tarte Tatin / Bitter Almond Ice Cream / Caramel Sauce	18.50
Yogurt Saffron Panna Cotta / Mango / Yuzu Gel	18.50
Kaiserschmarrn / Plum Compote / Vanilla Ice Cream	18.50
Whipped Viennese Iced Coffee	15.50
Whipped Viennese Iced Coffee / Cherry Brandy or Baileys or Tonka	17.–
Frozen Grand Marnier Parfait / Oranges / Baked White Chocolate	17.–

Fischerstube Gourmet Club

Exclusive. Personal. Limited to 30 memberships. Membership CHF 5'000. Your membership serves as payment on every visit and opens special privileges:

- Preferred access to selected rare wines and large formats
- Invitation to two exclusive «Soirées des Gourmets» each year, on 1 August and New Year's Eve, in private company
- The owner invests CHF 500 per member in these two evenings
- 30 memberships. One shared passion.

Alcohol dispensing regulations under FSRO Art. 42.
Wine, juice, beer and shandy may not be served to persons under 16.
Spirits and alcopops may not be served to persons under 18.

Origin: Duck liver, from force-fed ducks (FR). Beef (CH/AUT/ARG), Roe deer & red deer (AT/CH/NZ), Veal (CH), Bison (US), Scallops (Pacific), Turbot (Atlantic), Oysters (FR). Lobster (FR-US), Perch (CH-EST), Pike (CH/NOR), Pike perch (CH/EST), Sea bass (FR/GR), Sea bream (PRT), Bread (CH).

We are happy to provide detailed information on possible allergens in each dish.