



Menu

M E N U

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!

Signature Menu

Chilled Yellow Tomato Soup / Scallop Carpaccio / Burrata-Stracciatella
Pike Perch Ceviche / Fennel-Crudo / Green Grapes / Granny Smith / Dill Oil
Calamari / Sardinian Fregola / Datterini Tomatoes / Taggiasca Olives
A5 Kagoshima Wagyu Filet / Chanterelles / Maggia Pepper / Confit Leeks
Yogurt Lemon-Verbena Panna Cotta / Peach / Berries

Signature Menu without wine pairing — 179.–

Signature Menu with wine pairing — 218.–

Menu Terroir

TRADITION DER FISCHERSTUBE

Baby Lettuce / Chanterelles / Hazelnuts / Sbrinz or Lobster Soup / Mascarpone / Almonds

Deep fried Pike / Sauce Tartar

Pike Perch / Baby Spinach / Basmati Rice

Lemon Crème Brûlée / Melon Sorbet / Berries

Menu Terroir without wine pairing — 105.–

Menu Terroir with wine pairing — 144.–

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

Baby Lettuce / Chanterelles / Hazelnuts / Sbrinz	19.50
Pike Perch Ceviche / Fennel-Crudo / Green Grapes / Granny Smith / Dill Oil	28.50
Burrata / Rose Tomatoes / Lemon Jam / Brioche Crunch / Basil Oil	24.50
Burrata / with Scallops	36.50
Vitello Tonnato	29.50
Chilled Yellow Tomato Soup / Scallop Carpaccio / Burrata-Stracciatella	32.50
Lobster Soup / Mascarpone / Almonds	19.50
Watermelon Tartare / Pickled Peaches / Buttermilk Vinaigrette	24.50
Watermelon Tartare / with Polpo	32.50
Fried Duck Liver / Confit Charentais Melon / Verjus / Brioche	29.50
Lobster Salad «Béatrice» / Orange Emulsion	51.–

Main Courses Fish

Perch meunière / French Peas / Chanterelles / Potato Cream / Almond Butter	52.–
Pike Perch / Sautéed Fennel / Grenaille Potatoes / Yuzu Beurre Blanc	52.–
Dorade Royale / Sardinian Fregola / Datterini Tomatoes / Taggiasca Olives	49.–
Tuna / Avocado Cream / Eggplant Steak / Grapefruit / Cucumber / Ponzu	52.–
Sea Bass in a Salt Crust / For Two Guests	64.– p.p.
«Fischerstubes Knusperlis» Pike or Perch / Tartar Sauce	48.–

Main Courses Meat

A5 Kagoshima Wagyu Filet / Chanterelles / Maggia Pepper / Confit Leeks	128.– 180 g
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Veal ribeye / Sardinian Fregola / Datterini Tomatoes / Taggiasca Olives	59.–
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Beef tenderloin / Avocado Cream / Eggplant Steak / Grapefruit / Cucumber / Ponzu	66.–
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Desserts

Deconstructed Alsatian Ice Cream Tartlet / Vanilla – Strawberry Ice Cream / Double Cream «Gruyère»	18.50
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Lemon Crème Brûlée / Melon Sorbet / Berries	16.50
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Apricot Tarte Tatin / Bitter Almond Ice Cream / Caramel Sauce	18.50
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Yogurt Lemon-Verbena Panna Cotta / Peach / Berries	22.50
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Kaiserschmarrn / Plum Compote / Vanilla Ice Cream	18.50
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Whipped Viennese Iced Coffee	15.50
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Whipped Viennese Iced Coffee / Cherry Brandy or Baileys or Tonka	17.–
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Matcha Parfait / Berries / Yuzu Gel / White Chocolate	17.–
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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.
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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), Wagyu (JPN), Veal (CH). 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.