

Dinner Menu

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Pickled Swiss trout fillet from Vaud – beet hummus – celery –
sour cream – hazelnuts

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Taglierini – chanterelle mushrooms – lemon and thyme sauce

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Pork fillet from Emmental farm – honey and beer sauce –
sautéed bread dumpling – dwarf beans

or

Pan-fried pike-perch fillet – bell pepper and sesame sauce –
Beluga lentils – roasted broccoli

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Cheese platter from “Chäs Glauzer” – fig mustard

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Caramel cream – pecan and nut crunch – blackberries

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Menu with pork 3 courses 69.– 4 courses 79.– 5 courses 89.–

Menu with fish 3 courses 69.– 4 courses 79.– 5 courses 89.–

Starters

Soup of the day	9.50
Creamy eggplant soup – harissa yogurt – chickpeas	15.-
Green salad – barberries – mix seeds – Süder French house dressing	10.50
Octopus salad – celery stalks – cucumber – tomato confit	22.-
Pickled Swiss trout fillet from Vaud – beet hummus – celery – sour cream – hazelnuts	22.-
Beef tartare "Süder" – toast – butter	23.-
for main course	34.-

Vegetarian Dishes

	³ / ₄ Portion	
Panko-coated Tomme from Vaud – lemon and thyme sauce –caramelized figs – Beluga lentils		28.-
White wine risotto – pumpkin – dried tomatoes – chanterelle mushrooms	24.-	27.-
Feta and cranberry ravioli – sage butter – cucumber and fennel salad	24.-	27.-

Meat and Fish

¾ Portion

Cordon bleu (pork) filled with ham and Gruyère cheese – 37.-
fried potatoes – market vegetables

Slices of veal Zürich style – mixed wild mushrooms – 38.- 42.-
hash browns – market vegetables

Beef fillet from Gürbetal – herb butter – 58.-
fried potatoes – market vegetables


Local chicken breast – chanterelle mushrooms – 45.-
spinach taglierini – market vegetables

Pork fillet from Emmental farm – honey and beer sauce 37.- 42.-
sautéed bread dumpling – dwarf beans

Pan-fried pike-perch fillet – bell pepper and sesame
sauce – Beluga lentils – roasted broccoli 37.- 42.-

Seasonal Süder bowls

Asian glass noodle salad – shrimps – peanut – 35.-
pak choi – fried vegetables – soy and miso mayonnaise

Asian glass noodle salad – chanterelle mushrooms –  29.-
peanut – pak choi – fried vegetables – soy and miso
mayonnaise

Desserts

Chocolate lava cake – fruits – Tonka bean ice cream	14.-
Caramel cream – pecan and nut crunch – blackberries	13.-
„Süder“ coffee ice cream – baileys	12.-
Cheese platter – fig mustard from "Chäsueb"	15.-
Blackcurrant sorbet – gin	10.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, caramel with sea salt, sour cream and lime		
Sorbet	pear, blackcurrant, raspberry and ginger		
		per scoop	4.30
		with whipped cream	1.50