



SCHLACHTHOF LETZIGRUND

LUNCHTIME MENU

SMALL DISHES

Brot & Butter 5.00
Gold Bürli | Butter Sennerei Splügen

Springsalad 8.00
Mixed salad | herbs | hazelnut-
pumpkin crunch

KIDS MENU

Please ask our team
for the kids menu.

Cold cooked free-
range beef 19.00
Radish | horseradish

Sides of French Fries 7.00

Sellerie Nuggets with
chives mayonnaise 25.00

Mixed Salads | herbs | ovengrilled |
vegetables | oliveoil-lemon dressing

Beetroot-Tatar 18.00
Oven roasted beetroots | soy sour cream|
pickled mustard seeds

Flädli-suppe 12.00
Bouillon | Flädli | cooked free-range beef

DESSERTS TO SPOON

Caramelköppli 9.00
Whipped cream

Coupe Dänemark warm chocolate
from the La Flor manufactory 12.00

Burnt Cheesecake 12.00
Strawberries

LUNCH CLASSICS

Tagliatelle al Ragù di Bosco 24.00
and Belper Knolle
Walnuts | oyster mushrooms | tomato sauce

Crispy Fried Shroomy Burger 28.00
Oyster mushrooms | pickled onions | house
ketchup | chives-mayonnaise | French fries |
herbal Aioli

Schlachthof-Burger 29.00
Galloway Rind beef patty | Stillsitzer Käse |
house ketchup | mustard | pickled cucumber
watercress | French fries

Hacktäschli (meatballs) 27.00
Mashed potatoes | creamy sauce |
cucumber salad

Hauswurst 26.00
with Wild Garlic-Käsespätzli
One pair of pork sausages | onion-apple-gravy

Wild Garlic-Käsespätzli 27.00
Spätzli | onion-apple -gravy

DESSERTS TO SLURP

Affogato vanilla ice-cream & espresso 8.00

MATCHDAY SPECIAL

Pork Schnitzel "Vienna Styla"
with French Fries 29.00

This is our matchday special.

All prices are in CHF and incl. VAT.

OUR ONLINE-SERVICE



Just scan our QR-Code and order your food online for
take away. The food will be ready for pick up 15min
later. The allergen list, menus and further information
may be found on our homepage.



SCHLACHTHOF LETZIGGRUND

DINNER MENU

TAVOLATA

One Tavolata is created when people meet to share, eat and enjoy food together. We look after the cooking where we aspire to use regional products which are made with very high skills of craftsmanship.

You may order one Tavolata with 4 or more people. We create a vast variety of starters, mains, sides and deserts. All food is being placed in the centre of your table so you can easily share. **Per head 68 CHF**

STARTERS

Bread & Butter	5.00
Gold Bürli Butter Sennerei Splügen	
Spring Salad	8.00
Mixed salads herbs hazelnut-pumpkin-crunch	
Carrots & Schnebelgeiss	15.00
Fresh goat`s cheese from Schnebelhorn roasted carrots chili oil hazelnuts	
Beetroot-Tatar	18.00
Oven roasted beetroots soy sour cream pickled mustard seeds	
KFM	17.00
Oyster mushrooms fermented chili sauce chive mayonnaise	
Markbein (bone marrow)	18.00
Bürlibrot waterkress Fleur de sel	
Beef-tatar	26.00
Bio-beef herbal Aioli pickled radishes & mustard seeds horseradish salted butter	

SIDES

	7.00
# French fries with house ketchup and herbal Aioli	
# Fried rosemary potatoes	
# oven roasted carrots with chili oil	
# Mixed salads with oliveoil lemonjuice dressing	

DESSERT TO SPOON

Burnt Cheesecake with strawberries	12.00
Caramelköppli with whipped cream	9.00
Coupe Dänemark: Vanilla ice-cream with warm chocolate from the La Flore manufactory	12.00

MAINS

Grilled Celery	29.00
Mashed potatoes sage & nut butter sauce of onions and apples	
Wild Garlic-Käsespätzli	27.00
Swiss pasta onions-apple-mustard-chutney hazelnuts	
Grilled White Asparagus from Schmitterhof	33.00
Stewed radishes herb oil hazelnuts Salsa Verde	
Short Rib vom Galloway free-range beef	42.00
Mashed potatoes red wine sauce with root vegetables	
Saibling from aquaculture Bremgarten	36.00
Beetroots Beluga lentils sour cream	
Boiled beef from Galloway free-range beef	39.00
White asparagus from Schmitterhof Salsa Verde horseradish	
Wiener Schnitzel	42.00
Cucumber salad	
Just add one portion of fries	7.00

DESSERT TO SLURP

Affogato Vanille ice-cream espresso	8.00
Espresso Martini	17.00
Turricum Vodka, Seven Senth Kaffeeликör, Stoll Espresso	
Coffee Negroni	15.00
Kaffee infused White Socks Gin, Martinazzi Bitter, Der Rote Vermout	

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