

WELCOME

At „Gasthof Falken“ we cook fresh dishes for you every day, with lots of love and passion. We only use the best ingredients that we buy as locally as possible – it is not a trend, it is a matter of course for us!

In our restaurant with bar, the cozy “Wiediker-Stübli”, the large “Falken-Hall”, the terrace covered by wonderful trees and our “Smokers-lounge”, the “Gasthof Falken” offers a variety of opportunities to enjoy. Thank you to be our guest!

Dried meat- and cheese specialities

Zanetti

Bünder Salsiz
Finocciona-Salami
Speck geräuchert
Bündner Landjäger
Mostbröckli
Culatello-Bernina
Bresaola

Cheese

Jumi

Blaue Meise
Aarewasser
Roulette
Tomme Mamelles
Hörbi
Sari

Plate with Meat specialities	26
Plate 120g cheese with fig-mustard and apricot-tomato chutney	20
Plate 160g cheese with fig-mustard and apricot-tomato chutney	24

Questions about allergens and additives? We will advise you personally.

Starters V= Vegetarian / VE= Vegan / G= Gluten free / L= Lactose free

Roasted Green and Purple Asparagus with Panko-Sesame Crunch v served with poached organic egg and turmeric chickpea cream	23
Beef marrow bone with caper salad with lemon and parsley L served with olive baguette	22
Black bread crostini with vegan "egg salad" VE / L made from chickpeas with kala namak & vegan mayo served with white asparagus with watercress and chives	19
Cream of asparagus with bacon foam and croutons (v without bacon foam)	14
"Vitello Trotato" G Roast veal with trout mousse in a potato basket with wild garlic oil	25
Green-Salad	12
Mixed-Salat with, House-,french- or Italian dressing	14
Daily soup	12

Main courses V= Vegetarian / VE= Vegan / G= Gluten free / L= Lactose free

Boiled meat from Piedmontese beef on mixed asparagus G with nut butter mashed potatoes and herb aioli	40
Falken-Bratwurst" with pink pepper and tarragon G on white wine risotto with spring vegetables	34
Trout fillet "Müllerinnen Style" with almond butter served with parsley potatoes and mixed asparagus with herb aioli	42
Sliced veal Liver with shallots on herb-jus * G	36
Cordon Bleu from the pork * filled with ham and "Gibi-Gäbi" mountain cheese	35
Original veal Zurich-style * G on a creamy sauce with mushrooms with or without kidneys	46
Pasta with sauce of chopped beef with roasted onions L served with homemade applesauce	26

* choose from the following side dishes:

Nut butter mashed potatoes G, Risotto G, Rösti G, French fries G / L, Vegetables G / L

Vegetarian / Vegan V= Vegetarian / VE= Vegan / G= Gluten free / L= Lactose free

Homemade papardelle v with morel mushroom sauce with green asparagus and coral hippe	36
Green spring couscous with peas, spinach, olives and herbs v served with feta strudel in a sesame coating and pomegranate yoghurt	33
Duo of Baden asparagus with homemade herb aioli v / VE* / G with parsley potatoes *available with vegan mayonnaise	36

Desserts V= Vegetarian / VE= Vegan / G= Gluten free / L= Lactose free

Mini Desserts to combine together yourself

6.- per sort

Mini Berliners filled with nut nougat v	
Rhubarb crumble cake v	
Basil sour cream glacé	
Falken chocolate cake v	
Peppermint sorbet VE / G / L	
Vegan vanilla pudding with rhubarb compote VE / G / L	

" Spring in Wiedikon" v	14
Vanilla ice cream, rhubarb compote, Mini Berliners & whipped cream	
Cheese platter 90g, with fig-mustard and apricot-tomato chutney	14

Dessertwine

Muscat de Beaumes de Venise, L'Arche des Garances, 50cl	dl 9 / Fl. 45
Sauternes "Esquisse", Domaine de L'Alliance, 75cl	Fl. 72

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Declaration

Cheese

Chäs & Co , Bergdietikon, Aargau

Jumi, Boll, Emmental

Vegetables

Marinello & Co AG, Zürich

Asparagus

"Spargel-Caspar", Saisonale GmbH, Zürich

Meat

Metzgerei Heinzer, Muotathal

Metzgerei Zanetti, Poschiavo

Bread

Wagner Bäckerei, Zürich Kreis 3

Production with 100% Swiss Flour

Fish

SWISS ALPINE FISH AG, Lostallo Graubünden

Kundelfingerhof AG, Diessenhofen Thurgau

Frischeparadies, Zürich

Spielhofer Fischfarm, Luzern

BIANCHI, Zufikon