

Welcome to our restaurant

Esszimmer

Opening Hours

Monday to Saturday from 11:30-14.00 and from 18.00 to 21:30
Sunday rich american breakfast 08:00 to 14:30

STARTERS

We present you a selection of fresh dips at our bread station
Included with your dish

For the small tummy; only bread & dips from our bread station 8

Soups

Soup of the day 9
Homemade pumpkin cream soup | amaretto V 9

Caesar Salat

Mini lettuce salad | parmesan | croutons V 18
Grilled chicken | bacon + 8
Black tiger prawns + 8

Homemade gravled salmon

Cucumber | mango | wasabi 20

Mezze Board

Hummus | falafel | moutabal | taboulé | roukak
fattoush | pita-bread V 39

Small classic beef tatar

capers | pickles | rocket salad | rucola | brioche 22
large size +10

V Vegetarian

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SUITES ZÜRICH

Esszimmer

MAINCOURSES

Spaghetti	
Autumn truffle cream sauce V	26
With Black tiger shrimps (3 pieces)	+8
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Sea bass	
Carnaroli risotto mushrooms Riesling white wine foam topping	38
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acasa Burger	
Swiss Prime beef brioche onion jam cocktail sauce	
Mushrooms roesti fries side salad	28
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Wiener Schnitzel	
Swiss veal potato salad lemon	
Carpers anchovies cranberry side salad	40
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Swiss beef entrecote 180gr	
Homemade potato gratin beans with bacon herb butter jus	46
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Austrian venison	
Napkin dumplings red cabbage brussels sprouts	48
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Sides	
French fries sweet potato fries roesti fries V	5
Mixed salad autumn mixed vegetables V	5
Deluxe pommes (with truffle oil & parmesan cheese) V	8
Deluxe pommes as a side dish with the schnitzel	3

Please ask the staff for our daily specials

V Vegetarian

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DESSERT

Homemade plum cake

Cinnamon crumble | vanilla ice cream V

10

Homemade Chocolate cake

Passion fruit sorbet | felchin dark bitter chocolate V

10

Declaration:

Salmon

Norway

Seabass

Greece

Black tiger shrimp

Vietnam

Beef

Switzerland

Veal

Switzerland

Chicken

Switzerland

Venison

Austria

For ingredients that may cause allergic or intolerance reactions please kindly ask our staff

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BY THE
GLASS

Sparklingwine

Prosecco Montasolo	9
Champagner Louis Roederer	14

Whitewine

Peter Zemmer Sauvignon Blanc Grape: Sauvignon Blanc	2016	9.5
Angelo Rocca Grape: Pinot Grigio	2016	9.5
By The Glass Schiefer Riesling Grape: Riesling	2016	9.5

Redwine

Nobler Blauer, Switzerland Grape: Pinot Noir	2016	9.5
Elias Mora Crianza Spain Grape: Tinta de Toro – Tempranillo	2012	9.5
Chateaux Peyrat-Fourthon Haut Médoc Bordeaux, France Grape: Merlot, Cabernet Sauvignon, Petit Verdot	2009	9.5

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DRINKS

Soft drinks

Tonic water - GENTS	20 cl	5
Bitter Lemon - GENTS	20 cl	5
Ginger ale - Schweppes	20cl	5
Apple Shorley	30 cl	5
Homemade acasa IceTea	30 cl	6.5
Vivitz Bio IceTea Apple Mint	30 cl	6.5
Coca Cola	30 cl	5
Cola Zero	30 cl	5
Orangina	30 cl	5
Sprite	30 cl	5
Rivella Red	30 cl	5
Rivella Blue	30 cl	5

Water

Rhazünser sparkling water	40 cl	5
	80 cl	9
Arkina still water	40 cl	5
	80 cl	9
Evian still	50 cl	6.5
San Pellegrino sparkling	50 cl	6.5

Coffee

Espresso	4.5
Kaffee	4.5
Doppelter Espresso	5.5
Capuccino	6.5
Espresso Macchiato	5.5
Latte Macchiato	6.5
Hot Chocolate	6.5

Tea by Scirocco

Pot	7
Cup	5
Ask the staff for our various flavors	

Fruit Juice

Orange juice	5
Cranberry juice	5
Tomato juice	5
Pineapple juice	5

Spirits

Martini Bianco	4 cl	9
Martini Rosso	4 cl	9

Preise in CHF inklusive 7.7 % MWST

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Campari	4 cl	9
Ramazotti	4 cl	9
Appenzeller Alpenbitter	4 cl	9
Lillet Rouge	4 cl	9
Lillet Blanc		
Aperol	4 cl	9
Pimm's	4 cl	9

Local Beer in bottles

Beer Paul 01 Hell, Blonde beer 5.2 % Paul 01 is a fermented specialty beer, that is as strong as a pilsner	33 cl	6
Beer Paul 02 Dark beer, 5 % Paul 02 is a black beer with a small portion of roast malt	33 cl	6
Beer Paul 08 Yeast-beaten wheat beer, 5.2 % Paul 08 is a golden yellow wheat beer Fruity aroma and fresh yeast flower taste	50 cl	9
Turbinerbräu Gold Sprint, 5.2 % Sprint is a bright top-fermented special beer	33 cl	6
Turbinerbräu Rekord, amber beer 5 % Record is a top-class amber beer, that is brewed with a portion of darker malt	33 cl	6
Appenzeller Sonnwendig (<u>non-alcoholic</u>) The full bodied beer is brewed with three different malts and two types of hops	33 cl	6

Draft local beer

Feldschlösschen 5 %	33 cl	5
	50cl	8
Panachè (Beer with lemonade)	33cl	5.5
	50cl	8.5

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Spritzer

Aperol Spritz – Prosecco Aperol sparkling water		12
Hugo – Prosecco edelflower syrup mint		12
Lillet Vive – Lillet Blanc tonic berries		12
Acasa Miscela – Gin tonic edelflower Pear		12
White wine spritzer white wine lemonade / sparkling water		12

Cocktails

Negroni – Gin Campari Orange		15
Moscow Mule – Vodka Ginger-Ale Lime Juice Mint		15
Caipirinha – Cachaca Lime brown sugar		15
Classic Mojito – Rum Mint brown sugar Soda		16
The Dry Martini – Gin Martini		15
Singapore Sling – Gin cherry liquor Triple Sec b�enedictine pineapple		17

Vodka

Xellent	4 cl	15
Grey Goose	4 cl	16
Belvedere	4 cl	16
Absolut Vodka	4 cl	12
+ mixer		5

Gin

Hendricks	4 cl	16
Bombay Sapphire	4 cl	14
Tanqueray London Dry	4 cl	14
Monkey 47	4 cl	17
K�asers Schloss Tschin	4 cl	18
Turicum Z�urich Gin	4 cl	17
+ mixer		5

Scotch & Bourbon

Ballantine's	4 cl	14
Johnny Walker Red Label	4 cl	14
Jack Daniel's	4 cl	14
+ mixer		5

Single Malt

Dalwhinnie	4 cl	18
Macallan Amber	4 cl	16

Rum

Havana Club 3 Years	4 cl	14
Havana Club Anejo Reserva Braun	4 cl	15
Bacardi	4 cl	16

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Brandy		
Vecchia Romagna	2 cl	15
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Grappa		
Berta Tresoli Tre	2 cl	15
Grappa Sarpa Di Poli	2 cl	16
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Cognac		
Hennessy Cognac	2 cl	16
Remy Martin VSOP	2 cl	19