

LUNCH MENU

Culinary handcraft at the "Mühle Tiefenbrunnen"
Since 1890

HANDCRAFT

Culinary handcraft at the "Mühle Tiefenbrunnen" - since 1890

The "Mühle Tiefenbrunnen" has a long tradition in culinary handcraft. It started with the Brewery Tiefenbrunnen, which brewed beer for the city during the "Belle Epoque". Afterwards the Wehrli mill carried on grounding grain into flour for almost 70 years.

This culinary tradition continues in our restaurant "Blaue Ente". We make sure that we only use suppliers we know personally and who excel themselves in working hard and with great dedication and toil.

SUPPLIERS

BEEF AND PORK	Ojo de Agua – Argentina
		Metzgerei Angst – Zürich
		Metzgerei Ziegler – Zürich
GAME	Weinländer Wildspezialitäten – Thalheim an der Thur
		Metzgerei Angst – Zürich
		Metzgerei Köferli – Döttingen
VEAL	Metzgerei Angst – Zürich
SAUSAGES	Metzgerei Ziegler – Zürich
		Weinländer Wildspezialitäten – Thalheim an der Thur
		Metzgerei Angst – Zürich
POULTRY	Metzgerei Angst – Zürich
LAMB	Metzgerei Angst – Zürich
		Bianchi – Zürich
FISH & SEAFOOD	Bianchi – Zürich
CHEESE & DIARY PRODUCTS	Käserei Jumi – Bern
		Jeune Primeur – Dietikon
VEGETABLES & FRUITS	Jeune Primeur – Dietikon
BREAD	Imholz – Zürich
TORTELLONI	homemade

SOUPS

PEA MINT SOUP 16.00

Peas, croutons

TOMATO CONSOMMÉ SOUP 15.00

Peppers, braised cherry tomatoes

SOUP OF THE DAY 12.00

Ask for our soup of the day

SALADS

FRUITY 16.00

Spinach salad, rhubarb, goat's cheese, almonds

HERB 17.00

Rocket, wild boar's bacon, green beans, radishes

STARTERS

PARMA HAM 23.00

Peach, green asparagus, basil

TURBIP CABBAGE CARPACCIO 21.00

Green sauce, radishes

BEEF TATAR 26.00

Mill bread

Marrowbone

Züri-fries

5.00

6.00

PASTA

TAGLIATELLE AMORE	Starter	24.00
Bolognese sauce, truffle	Main Course	31.00
SPAGHETTI VONGOLE	Starter	23.00
Tomatoes, garlic	Main Course	29.00
VEAL TORTELLONI	Starter	27.00
Herbs, gravy, Parmesan	Main Course	30.00
SPINACH AND RICOTTA TORTELLONI	Starter	22.00
Cherry tomatoes, small sprouts of spinach	Main Course	29.00

VEGETARIAN

HERB POLENTA	28.00
Spring vegetables (vegan available)	
GREEN PEA RISOTTO	29.00
Sugar peas, basil, king oyster mushrooms (vegan available)	
VEG OF THE DAY	24.00
Ask for our veg of the day	

FITNESS PLATE

Colorful salad, olives, peppers, herbs, spring onions

CHICKEN BREAST	29.00
FILLET OF BEEF	39.00
KING PRAWNS	37.00

FISH

SHRIMP PAN	39.00
Risotto, chili, garlic, spring onions, cherry tomatoes	

SALMON TROUT	36.00
Baby potatoes, capers, dill, mustard sauce	

MEAT

VEAL WIENERSCHNITZEL	51.00
Cucumber salad, cranberry jam	

ROASTBEEF „OJO DE AGUA“ – D.M. Estancia Argentina	48.00
Cooked in one piece, BBQ sauce, Béarnaise sauce	
Züri-Fries, seasonal vegetables	

LAMB RACK	45.00
Mousse of artichokes, vegetables, herbal potatoes	

BEEF TATAR	36.00
Mill bread	5.00
Marrowbone	6.00
Züri-fries	

DESSERT

FRESH WAFFLE 12.00

Raspberries, hazelnut

RHUBARB GRATIN 14.00

Coconut, ginger sorbet

LEMON CREAM 13.00

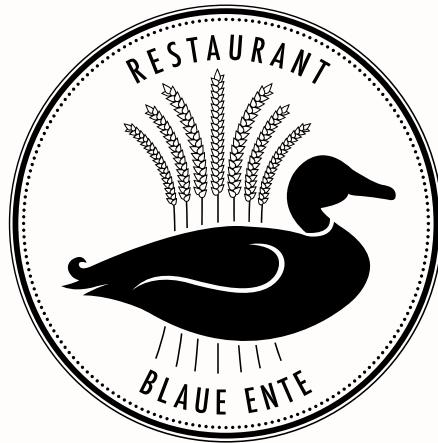
Amaretto biscuit

ICE CREAM FROM „LIPP“ per scoop 4.50

Chocolate, vanilla, strawberry, sour cream, amaretto, coffee

SORBET „LIPP“ per scoop 4.50

Ask for our selection of sorbet



Declaration of meat

Beef:	Switzerland Argentina
Veal:	Switzerland
Pork:	Switzerland
Poultry:	Switzerland Hungary France
Game:	Switzerland Austria
Lamb:	New Zealand

Declaration of seafood

Pikeperch	breed (inland fisheries)	(RU) Russia (FAO 04/05)	gillnet (GNS) QF (frozen)
Shrimps	breed (aquaculture)	(VN) Vietnam (FAO 04)	fish basket (FPO) IQF(frozen)
Scallops	wild catch (MSC)	(JP) Japan(FAO61)	trawl net(PTB)
Sea bass	breed (aquaculture)	(GR) Greece (FAO 05)	drift net (GND)

Term explanation: IQF (frozen product)

FAO (relates to the fishing zone)

GNS/FPO/GND/GTN (relates to the trappin system)