KuchenRausch
RESTAURANT

BREAKFAST

AVAILABLE FROM 9:00 A.M. TO 12:00 P.M.

SCRAMBLED EGGS OR PLAIN OMELETTE (ORGANIC EGGS)	//9,50€
with Tomatoes and White cheese	//10,50€
with Mushrooms	//11,50€
with Feta cheese and Spinach	//12,00€
with smoked Salmon	//13,50€
TWO FRIED EGGS WITH TRUFFLE. *Gently fried eggs, finished with finely shaved Truffle*	//17,50€
SMALL BREAKFAST *Bread roll, Butter, Jam*	//7,50€
SMALL MIXED BREAKFAST *Bread roll, Butter, Jam, Cheese, Cold cuts*	//11,90€
FRENCH BREAKFAST *Croissant, Butter, Jam*	//7,90€
LARGE BREAKFAST FOR TWO *Bread Basket, Butter, Jam, Smoked Salmon, Cheese, Cold Cuts, Scrambled Eggs, 2 Glasses Of Orange Juice*	//32,90€
HOMEMADE PANCAKES *served with golden Maple syrup*	//12,90€
GRANOLA MUESLI *Granola with Greek yogurt, Blueberries & caramelized Walnuts*	//5,90€
EXTRAS	
Butter	//1,50€
Jam	//1,50€
Nutella	//1,80€

Freshly baked every day in our in-house bakery.
Our artisan breads are made from natural ingredients and without preservatives.
All breads (except baguettes) are made with sourdough. We let the dough rest and mature for 42 hours in several stages.
This allows us to produce all breads without baking or preserving additives.

STARTERS

GOULASH SOUP *from local pasture-raised beef & country bread*	//8,50€
BURRATA DI BUFALA *on basil pesto & cherry tomatoes with roasted pumpkin seeds*	//13,90€
GRATINATED GOAT CHEESE *in thyme honey with walnut crunch, fresh figs & salad*	//15,50€
GRILLED BLACK TIGER PRAWNS *6 pcs with aioli & baguette*	//21,90€

SALADS

MIXED SALAD *with raspberry dressing, served with bread selection*	//10,50€
Choice of:	
3 Black Tiger prawns	//18,50€
Grilled salmon	//18,50€
Grilled chicken breast	//17,50€
Crispy feta cheese rolls	//16,50€
CAESAR SALAD WITH CHICKEN *Parmesan dressing & baguette*	//18,50€

MAIN COURSES

KÖNIGSBERGER MEATBALLS WITH MASHED POTATOES *in caper sauce, beetroot salad*	//18,50€
ZÜRICH-STYLE SLICED VEAL *with spaetzle or mashed potatoes*	//26,90€
TAFELSPITZ *in horseradish sauce, potato-carrot mash*	//20,90€
WIENER SCHNITZEL WITH CUCUMBER SALAD *choice of fried potatoes or French fries*	//27,90€
ARGENTINIAN RUMP STEAK 180G *with French fries, herb butter & side salad*	//28,50€
SCAMPI IN WHITE WINE GARLIC BUTTER SAUCE *à la Provence with rice*	//28,50€
HOMEMADE CHEESE SPAETZLE (VEGETARIAN) *with mountain cheese, roasted onions & side salad*	//16,50€
RATATOUILLE (VEGAN) *with basmati rice & basil oil*	//15,50€
BUDDHA BOWL *with salad, beetroot, sesame rice, edamame & fiery mango-soy sauce*	//18,90€
Choice of:	
Grilled chicken breast strips	//21,50€
Grilled salmon	//26,90€
3 pieces of shrimp	//25,90€
ROYAL CURRY *with fresh* mixed vegetables, *basmati rice*	
Choice of:	
Grilled chicken breast	//22,50€
Grilled salmon	//26,50€
Chickpeas (vegan)	//17,50€

SIDE DISHES

FRIED POTATOES	//5,90€
FRENCH FRIES	//5,90€
SEASONAL VEGETABLES	//6,50€
BASMATI RICE	//6,50€

KIDS MENU

SCHNITZEL-BÄRLI *small veal schnitzel with fries & ketchup*	//13,90€
TOMATO-MAGIC PASTA *macaroni in fine tomato sauce*	//9,50€
FRENCH FRIES *with ketchup & mayonnaise*	//5,90€

SNACKS

OLIVES & BREAD *with homemade bread & house sauce*	//7,50€
NACHOS *au gratin with mountain cheese & salsa dip*	//8,50€
PIMIENTOS DE PADRON *with sea salt*	//6,50€
CHEESE PLATE *selection of fine cheeses, fig mustard, fresh fruit & nuts*	//18,90€

DESSERTS

LEMON CHEESECAKE *Creamy cheesecake with a delicate hint of lemon, served with a scoop of vanilla ice cream*	//8,90€
BLACK MAGIC *Fine chocolate cake with nougat, served with a scoop of vanilla ice cream*	//8,90€
VEGAN PISTACHIO CHEESECAKE *Light, plant-based cheesecake filling with fine pistachio aroma*	//6,50€
AFFOGATO *An espresso with a scoop of vanilla ice cream*	//7,90€
KAISERSCHMARRN *Homemade, with raisins and plums*	//13,90€
ICE CREAM *Finest flavors: vanilla, strawberry, chocolate* (per scoop)	//2,90€
CAKE OF THE DAY *Changing selection from our cake display case – ask our service team*	