



ECHO

 swiss cuisine.

SPIIS-CHARTE
Uf Änglisch

Marriott.
ZÜRICH

Neumuhlequai 42, CH-8001 Zurich

Starters

Angussalsiz

Air dried Angus beef sausage with fennel seeds, salad bouquet and stewed vegetables. Arranged on a cutting board with an original Swiss army knife (as a give-away)

24

Chrut und Chäs

Green salad with herb dressing, accompanied by shaved "Säumerkäse" hard cheese

11

Us em Töpfli

Goat cheese soufflé with pear chutney

13

Herbstsalat

Field salad with glazed grapes and tree nuts, balsamico dressing

12

Wurst mal anderscht

Cervelat sausage Bohemian style with celery salad

14



vegetarian meal

Starters – warm

eCho Raclette

Melted Swiss cheese served in a potato-cup accompanied by mixed pickles

12

Berner Zwiebelchuäche

Warm onion cake with home-made vinegar vegetables

13

Fisch im Teig

Pikeperch slices in a beer batter with steamed fennel, blue potatoes and tartar sauce

14

Soups

Klari Supp

Vegetable broth with fresh vegetables and farmhouse bacon

13

Luzärner Brotsupp

Hearty soup made from bread and cheese

14

Meat

Züri Gschnätzlets mit Röschti

Tender slices of veal (140g) and kidney in creamy mushroom sauce with golden fried hash brown potatoes (available without kidney) 46

Solothurner Läberlspiess

Fresh calf liver (140g) with sage wrapped in aromatic bacon, roasted on a spit, served with mashed peas and shallot confit 34

Vom Schwein

Roasted chop from the woolly pig, mashed potatoes with brown butter and gratinated leek 41

Chalbsbäggli

Braised veal cheeks (150g) with sautéed black salsify and kings trumpet polenta 42

Deftigi Chuäh

Angus beef Entrecôte (180g) with canned summer truffle spaetzle and glazed carrots 52

Sälber brötle uf em heisse Stei.

Pre-cooked meat for hot stone grill

Corn poulard breast (160g) 38 Beef tenderloin (180g) 57

Lamb hips (160g) 49

Choose your side dish

Herb rice, mashed potatoes with brown butter, kings trumpet polenta, truffles spaetzle

Add some vegetables

Spinach, shallot confit, mixed vegetables, steamed Swiss chard, glazed carrots

**Marriott.**
ZÜRICH

Fish

Egli mit Mandlä

Tender perch fillets (140g) with almond butter,
fresh spinach leaves and herb rice

36

Fish überbache

Gratinated trout fillet (160g) on steamed Swiss chard,
golden potatoes and tarragon velouté

42

Vegetarian

Spaetzle pan

Homemade spaetzle with "Gretli"-cheese and roasted onions

26

Saison Risotto

Pumpkin risotto with sautéed wild mushrooms

29

Dessert

Usem Rohr

Homemade chocolate cake with figs and vanilla ice cream 14

Schwiizer Trio

Tenderly melting "Lindor" chocolate covered in crispy dough, served with refreshing "Rivella" sorbet and a traditional caramel flan 14

Schümli mit Gügs

Sabayone made of Kirsch, served with chest nut ice cream 12

Zum Schneuggä

Plum crumb cake
Gratinated red wine figs
Ovomaltin chocolate flan with pumpkin compote
White Toblerone chocolate mousse (typical Swiss chocolate)
Apple-raisins Tarte Tatin
Bergamot sorbet each 4

Zum Teilä

To share between 2 persons 24

Chäs vom Wagä

Selection of Swiss cheese specialties featuring Alpine cheese from our cow "Gretli" 12