



Soup

Soup of the day with wood oven bread 9.50

Salads

Green leaf salad with sprouts and sunflower seeds 9.80
with homemade French or Italian balsamic dressing

Mixed salad with sprouts and sunflower seeds 12.50
with homemade French or Italian balsamic dressing

Rebstock Classics

“Fischknusperli”: deep fried perch fillet, served with salad and tartar sauce 27.50

Delicious homemade meat loaf “Rebstock” (traditional recipe) 34.80
(beef, pork and veal) with red wine gravy, mashed potatoes and glazed carrots

Original “OLMA” veal sausage from St. Gallen (220gr) 28.80
with onion sauce and “Rösti” (hash browned potatoes) or French fries

Strips of veal “Zurich style” in a traditional creamy mushroom sauce, 39.80
served with „Rösti“ (hash browned potatoes)

Beefsteak Tatar with cognac, served with toast, butter and salad

36.50

Vegetarian dishes

Cheese pie from the oven served with a bouquet of salad 19.50

Dessert

Homemade cakes and pies (apple, carrot, chocolate, cheesecake) 5.40

[The origine of our meat is Switzerland](#)