

COCKTAILS

16.50 CHF

01 – Haldenbach Sour

Our house cocktail: gin, simple syrup and a hint of Raki characterise this sour.

02 – Amaretto Sour

Amaretto liqueur forms the base of our Amaretto Sour; it's made from real almonds.

03 – Basil Smash

Fresh basil is lightly muddled and combined with gin, lemon juice and simple syrup.

04 – Negroni

Gin, Campari and Vermouth Rouge. The more ice melts, the gentler it becomes. A good Negroni needs time.

05 – Old Fashioned

Bulleit Bourbon whiskey, Angostura bitters and a sugar cube.

06 – Lemongrass Daiquiri

White rum from the Bahamas, coconut syrup, lime juice and a drop of lemongrass oil give this daiquiri a new, unusual touch.

Mocktails / 11 CHF

Non-alcoholic surprise cocktail.

LONGDRINKS / 4cl

13.50 CHF

Vodka

Vodka and your choice of mixer (Tonic, orange juice, etc.)

Gin Tonic

Bombay Sapphire with Tonic Water.

Rum Cola / Cuba Libre

Bacardi and Coca Cola

Haldenbach Mule

Bourbon Whiskey with Ginger Ale and a dash of pomegranate.

Moscow / London Mule

Vodka or Gin with Spicy Ginger and a splash of lime.

Dark and Stormy

Bacardi with Spicy Ginger and a dash of lime.

SOFT DRINKS

Bottle

Mineral water with / without	3,5dl / 5dl / 1lt	5 / 6 / 12
Coca Cola / Cola Zero	3.3dl	5
Rivella Red / Blue	3.3dl	5
Apple Spritzer	3.3dl	5
Tonic Water	2dl	5
Bitter Lemon	2dl	5
Ginger Beer	2dl	5
Ginger Ale	2dl	5

Open

Ice Tee	3dl / 5dl	4 / 5.50
Coca Cola	3dl / 5dl	4 / 5.50
Mineral water	3dl / 5dl	4 / 5.50
Citro	3dl / 5dl	4 / 5.50
Orange juice	3dl / 5dl	4 / 5.50

COFFEE / TEA

Coffee Crème / Espresso / Ristretto	4.50
Latte Macchiato	6
Cappucino	6
Double Espresso	6.60
Hot chocolate	6
Tea	4.50
Black, peppermint, rosehip, camomile, verbana, green tea, lime blossom	

Coffee with alcohol / 4cl

Carajillo	9.50
Corretto Grappa	9.50
Kaffee fertig	9.50
Fruit brandy, Chrüter, plum, Pflümli, Kirsch	
Tea Rum	8.50

Regarding allergens

in our dishes and food we will be happy to provide you with information

Thank you for your visit.

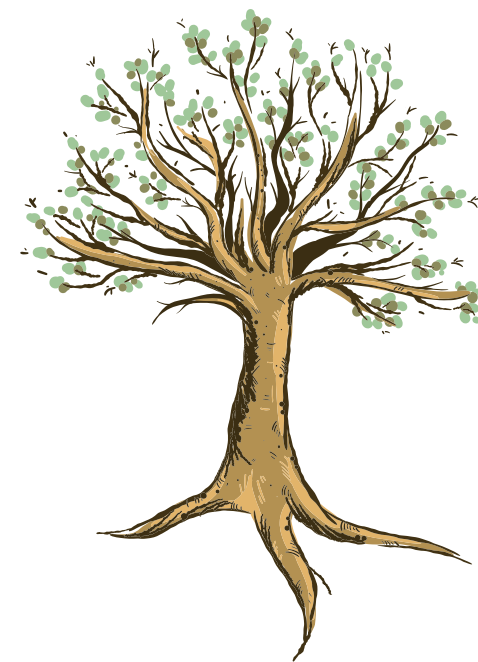
DECLARATION

PORK - Switzerland / BEEF - Switzerland, Uruguay
KALB - Switzerland / POULET - Switzerland

All prices are in CHF and include 8.1% VAT.

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restaurant
Haldenbach
english



A place where you arrive as guests, leave as friends
and return as family

@restaurant_haldenbach

APPETIZERS

Green salad	9.50
Mixed salad	11.50
Tomato salad with buffalo mozzarella	18.50
Beef tartare	27
Beef-Carpaccio	27
Garlic shrimps	27

HALDENBACH CLASSIC

Pork Cordon Bleu XXL with French fries & green salad	38
Veal Cordon Bleu XXL with French fries & green salad	48
Chicken Cordon Bleu with French fries & green salad	35
Breaded veal cutlet with French fries	38
Zürcher Geschnetzeltes mit Rösti Sliced veal in a cream of mushroom sauce with hash brown potatoes	37
Kalbsleber mit Rösti Veal liver with hash brown potatoes	38
Rösti Haldenbach Hash brown potatoes with slices of chicken, peppers & onion, touch of chili, topped with melted cheese	30
Rindsfilet 200 gr. Tenderloin with homemade herb butter, French fries, and vegetable	49
Rindsentrecôte 200 gr. Entrecôte with homemade herb butter, French fries	40
Rindsfilet-Stroganoff mit Butternudeln Beef tenderloin stroganoff with butter noodles	36
 Gemüseteller mit Rösti Mixed vegetables with hash brown potatoes	29
 Vegi-Rösti Hash brown potatoes with different vegetables topped with melted cheese	29
 Fagottini Tartufo al Burro Truffle-filled pasta bundles in a Garlic butter sauce	26
 Tortellini Tricolore del Pesto an Rahmsauce Tortellini Tricolore stuffed with pesto in a homemade cream sauce	26
Caesar's Salad with slices of chicken, croutons, parmesan	28
Salad plate with slices of chicken	28
Salad plate with slices of veal	32
Eglifilets im Bierteig Perch fillets in beer batter with tartar sauce and mixed salad	30
Seewolf-Filet mit Reis und Spinat Sea bass with spinach and rice	39
Supplements change	4

APÉRO

Campari 23%	9
Martini Bianco 15%	9
Gespritzter Weisswein	9
Prosecco Treviso DOC	10
Aperitivo Spritz We serve the classic from Italy with Prosecco und Aperol.	12
Hugo The Hugo Spritz cocktail is a refreshing mixture of lime, mint, elderflower and prosecco.	12
Kir Royal Kir Royal is a French Spritzer, a variation on Kir. It consists of crème de cassis topped with prosecco.	12
Lillet Looking for something tasty & light? Voilà! A simple slice of cucumber can bring a unique taste to an unique apéritif. Served with syrup, ginger ale.	12

WINE

White wines	1 dl	3 dl	5 dl	75 cl
Chardonnay Australia	8	24	40	
RS 20 2022 Riesling / Embrach	8.50	25.50	42.50	59
Lugana DOC Olivini 2022 Lombardei Trebiano di Lugana	9	27	45	62
Rosé wines				
Cuvée Rosalie 2022 Embrach	8.50	25.50	42.50	59
Red wines				
Rosso Piceno DOC 2019 Boccadigabbia Sangiovese, Montepulciano	8.50	25.50	42.50	57
Primitivo di Manduria DOC 2022 Apulien Primitivo	9	27	45	62
Liberta Collazzi 2021 Toscana Merlot, Cabernet Sauvignon, Cabernet Frv Anc	9	27	45	62
Casaboli Primitivo Riserva Gioia del Colle DOC 2019 Apulien Primitivo				69
Anima Amarone DCG 2018 Veneto Corvina Veronese, Rondinella, Corvione				75
Collazzi 2019 Toscana Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdo				90
Prosecco				
Prosecco Treviso DOC	10			48

BEER

Bottle		
Schneider Weisse Original TAP 7	5dl	9
Ramseier Suure Moscht	5dl	8
Open		
Feldschlösschen Lagerbier 4.8%	3dl / 5dl	5.30 / 7.50
Feldschlösschen Braufrisch	3dl / 5dl	5.50 / 7.70
Feldschlösschen Dunkle Perle	3dl / 5dl	5.50 / 7.70
Alcohol-free		
Feldschlösschen	3.3dl	5.50
Schneider Weisse Original TAP 3	5dl	9
Ramseier Suure Moscht	5dl	8

SPIRIT

Vodka 40%	12
Tequilla 40%	9.50
Ballantine's 40%	12
Chivas Regal 12 years 40%	14
Jack Daniels 40%	14
Whisky Single Malt 40%	16
Remy Martin VSOP 40%	15
Baileys 17%	9
Calvados 42%	9.50
Kirsch 40%	8
Grappa Amarone 40%	9
Grappa Brunello 40%	9
Pflümüli 40%	8
Zwetschgen 40%	8
Williams 40%	8

DIGESTIVE

Cynar 16.5%	8.50
Ramazotti 30%	8.50
Averna 29%	8.50
Fernet-Branca 39%	8.50
Limoncello 25%	8.50
Jägermeister 35%	8.50