






COLD STARTERS

eCHO PLÄTTLI 
Cold cuts & cheese platter
Coppa | «Salsiz» | Dry cured ham | Grison meat
Cured bacon | «Gretli» cheese | «Appenzeller» cheese 22


SPRING SALAD 
Mesclun salad | Radishes | Cabbage | Spring onions
Roasted almonds | Rhubarb dressing 18

S'eCHO TATAR (SMALL | LARGE) 
Beef tartar | Egg yolk cream | Pickled vegetables
Capers | Radishes | Homemade brioche bread 22 | 36

DE NÜSSLI – CRAZY GOOD! 
Lamb's lettuce | Egg | Bacon | Bread chips
Cherry tomatoes | Wild garlic dressing 19


SOUPS

BÄRLAUCHCRÈMESUPPE 
Wild garlic cream soup | Sour cream | roasted
pine nuts 15

MAIENFELDER WEISSWEINSUPPE 
Maienfelder white wine soup | Herbal oil |
croutons 15

ASPARAGUS RISOTTO 
(SMALL | LARGE)
Baked Asparagus | Cherry tomatoes | Sbrinz
cheese | Pine nuts 22 | 35

RAVIOLI ROTONDI 
(SMALL | LARGE)
Morel mushroom | Lemon verbena |
Mint - sweet pea purée | Spinach | Roasted
hazelnut
Herb oil 27 | 39

 Glutenfree with little adjustments


 fully glutenfree

 Vegetarian


Prices are in swiss francs incl. 8.1% vat
If you have any concerns regarding food allergies, please
alert our employees prior to ordering.

 Share your eCHO Moment with us
@echorestaurant

MAIN COURSES


ZÜRI GSCHNÄTZLETS – THE CLASSIC! 
Sliced veal | Mushroom cream sauce | Butter rösti |
with kidneys (traditional) or without? 45


CORDON BLEU – SO TASTY!
Beer-fed pork | «Limmattaler» dry cured ham |
«Natürli Sternenberger Rezent» cheese | Potato-Cucumber
salad | Radishes | Rocket salad 43

CHLI RINDIGS VOM GRILL 
Beef Entrecôte | Potato balls | Mint - sweet pea purée |
Roasted wild broccoli | Pepper jus 52

RIBELMAISPOULARDE 
Corn-fed chicken ballotine | Corn-fed chicken slice|
Mushroom croquettes | Sweet corn cream | Baby corn |
Morel cream sauce 42

ÖPPIS GSCHMORTS 
Lamb shank | Mashed potatoes | Baby carrots | Asparagus
Roasted panko | Parsely 52

ÖPPIS USEM WASSER 
Poached salmon fillet | Pea risotto | Grilled puff pastry pillow
Fennel-herb salad 43

EUSES FONDUE – A REAL MUST-TRY! 
eCHO cheese fondue | White wine | Cherry schnapps
Bread cubes | Mixed pickles 36

Sides for the fondue:

Potatoes 7

Pineapple 7

Apple 7

Pear 7

Extra shot of cherry schnapps 11

Mixed vegetables 7

THREESOME FOR 69

Create a 3-course menu with your favorite
dishes from our menu. You choose:
One Starter, one Main and one Dessert.

All for CHF 69.- per person.

(The offer cannot be combined with other
promotions and is only valid for a combination of
starter, main course and dessert).