



restaurant:bar:lounge

Dear guests

The restaurant 8048 is the place, where you like to start your day with a coffee, where you meet your business partner for lunch and enjoy the evening with friends, a glass of wine and delicious food from the kitchen.

Our kitchen team with Jiri Hyk cooks with fresh ingredients. We prefer regional products, therefore our suppliers are especially family-owned enterprises, like the farm Guldenberg in Embrach, the butchery Angst, the bakery Fredy's or our vegetable supplier Marinello and the company Bianchi. Choose from our Elsässer tarte flambée, our Classics or the chef's recommendation.

Our service crew with the host Ina Lehmann creates a comfortable atmosphere with passion, expertise and love for the detail.

We wish a pleasant stay. Enjoy your meal!

Your team from the restaurant 8048

## APPETIZER

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### **APERIO PLATE 8048**

*with guldenberger cheese, chorizo sausage  
smoked ham from the limmattal  
sun-dried marinated tomatoes and olives*

15.9

### **BEEF LETTUCE WRAPS**

*minced beef, onions, leek, bell pepper  
lettuce hearts*

3 pieces 10

### **TOMATO – BASIL BRUSCHETTA**

3 pieces 9

### **HUMMUS FRIES**

*with spicy tomato - curry sauce*

7.5

## STARTERS

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### GRISONS BARLEY SOUP

*with air dried grisons meat and full cream*

12

### MIXED SALAD

*variation of leaf and raw vegetable salads*

*with homemade dressing of your choice (balsamico, french, honey-ginger)*

11

### CAESAR SALAD

*crispy lettuce with parmesan chips, bread croutons*

*caesar dressing*

13

*with fried chicken breast and bacon*

24

### BEEF TARTAR

*swiss beef from butchery angst*

*served with onions, gherkins*

*starter*

22

*capers, brioche toast and butter*

*main course*

29

*with egg yolk, cognac, whiskey or calvados*

+ 4

## MAIN DISHES

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### ROESTI

*two fried free range eggs and cheese on a golden baked butter roesti*

*with roasted onions*

19

### MASHED BEEF & "HÖRNLI"- PASTA

*minced swiss beef with "hörnli" pasta, grated guldenberger cheese*

*roasted onions and homemade aple puree*

22

### CLUBSANDWICH

*roasted brioche toast with cocktailsauce, swiss chicken breast,*

*bacon, fried free range egg, crispy leaf salad and tomato slices*

*served with french fries „zurich style“, ketchup and mayonnaise*

28

## MAIN DISHES

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### **HOMEMADE BEEF PRIME BURGER \*\*\***

*180gr minced swiss beef with bbq sauce  
tomatoes, cole slaw, onions, cheese, bacon, cucumbers and fried egg  
in a crispy sesame bread  
served with french fries "Zurich style", ketchup and mayonnaise*

33

### **SLICES OF VEAL LIVER WITH HERBS**

*on madeira sauce with butter roesti*

*small serving* 26

*large serving* 32

### **CORDON BLEU**

*swiss pork escalope stuffed with limmattaler raw ham  
and gruyère cheese, served with french fries „zurich style“*

32

### **SLICED VEAL „ZURICH STYLE“**

*sliced swiss veal and mushrooms in cream sauce  
served with butter roesti*

*small serving* 32

*large serving* 39

**\*\*\* IF YOU LIKE OUR BURGER FRIED „WELL DONE“, THE PREPARATION TIME WILL BE AT LEAST 20 TO 25 MINUTES.**

# FLAMMKUCHEN (TARTE FLAMBÉE)

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## FLAMM ORIGINAL

*with cream, bacon, onions*

19



## FLAMM LACTOSE FREE

*with tomato sauce, bell pepper, spinach, zucchini*

18

## FLAMM PROVENÇALE

*with cream, zucchini, tomatoes, bell pepper, onions, guldenberger cheese*

22

## FLAMM LIMMAT

*with cream, leek, limmattaler raw ham, leaf spinach*

24

## FLAMM BEST & WEST

*with cream, minced beef, onions, leek, chili, guldenberger cheese*

25

## FLAMM GRATINÉE

*with cream, bacon, onions, guldenberger cheese*

23

## PIMP MY FLAMM

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*flammkuchen with cream or tomato sauce*

15






*select from following ingredients after your liking:*

<i>minced beef</i>	5	<i>zucchini</i>	2
<i>limmattaler raw ham</i>	6	<i>tomatoes</i>	2
<i>bacon</i>	4	<i>bell pepper</i>	2
<i>smoked salmon</i>	6	<i>leek</i>	2
<i>onions</i>	1	<i>leaf spinach</i>	2
<i>mushrooms</i>	2	<i>chili</i>	1
<i>guldenberger cheese</i>	4		

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## DESSERTS

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-  **CHEESECAKE SERVED IN A GLASS**  
*with glazed mandarins* 12
-  **HOMEMADE CHOCOLATE MOUSSE**  
*with alsatian-plum compote and whipped cream* 10
-  **VERMICELLES**  
*with meringue and vanilla ice cream* 10
-  **CARAMEL CREAM PUDDING ON PINEAPPLE CARPACCIO**  
*with fresh currants* 11
-  **CAFÉ PLAISIR**  
*coffee or espresso - on the side a small dessert after your choice:*  
- chocolate mousse with alsatian-plum compote and whipped cream or  
- small serving of cheesecake served in a glass with glazed mandarins 9

### WHERE DO OUR PRODUCTS COME FROM

Chicken from Switzerland	butchery Angst, Zürich; company Bianchi
Veal from Switzerland	butchery Angst, Zürich; company Bianchi
Beef from Switzerland	butchery Angst, Zürich; company Bianchi
Pork from Switzerland	butchery Angst, Zürich; company Bianchi metzgerei-angst.ch; bianchi.ch
Swiss salmon from Switzerland	Frische paradies, Zürich; company Bianchi frischeparadies.ch; bianchi.ch
Free range eggs from Switzerland	Chäs & Co, Bergdietikon; chaesundco.ch
Vegetables & fruits	Marinello, Zürich; marinello.ch
Dairy products from Switzerland	Guldenberg, Embrach; guldenberg.ch



*Dear guests*

*Our service staff is pleased to inform you about the ingredients in our meals, which can elicit hypersensitivity or intolerances.*

*Your Spirgarten-team*