

Menu

Starter

Bruschetta (1, 6)	11.50
crunchy bread with fresh cherrymatos, pesto, basil and olive oil	
Beef Tatar mit Focaccia (1, 3, 7, 10)	28.50
finely sliced beef, quail egg, homemade seasoning, fresh focaccia	
Avocado Tatar (vegan)	15.50
fresh avocado, finely seasoned, with onions and herb butter	
Burrata Bufala (7, 8)	24.50
creamy burrata with fresh cherrymatos, basil, arugula, pistachios and olive oil	
Beef Tataki mit Sesamglacé (6, 11)	26.50
delicate beef tataki, refined with sesame ice cream and sojasauce	
Woom Salat (7)	14.00
fresh cherrymatos, cucumber, Paprika, Olive and feta	

Soup

Creamsuppe mit Kalbsfleisch (1, 7, 9)	15.50
homemade soup with tender veal and fresh vegetables	
Daily Soup	10.50

Chef's Choice

Zürcher Schweinebrust (250g, CH)	32.50
braised pork breasts, served with seasonal vegetables and roasted potatoes	
Zart geschmortes Kalbsfleisch (250g, CH)	45.00
nach Husart	
slow-cooked veal, served with potatoes and seasonal vegetables	
Woom Platte (250g, p.P. CH, 1, 3, 11)	2 P. 65.00
pork breast, veal, minced meat, chicken strips, with vegetables, potatoes and aromatic sauce	4 P. 125.00
	ab 6 P. 180.00

Main Courses

Hacktätschli (200g, CH, 1)	26.00
homemade minced-meat patties with truffle mashed potatoes and gravy	
Steak (200g, AUS, 7, 10)	38.00
juicy beef steak, served with truffle mashed potatoes and homemade mushroom sauce	
Thunasteak (200g, DL, 4, 6, 11)	35.50
breaded tuna steak with sesame, served with rice and vegetables	
Schnitzel (180g, CH, 1, 3, 7)	27.50
crispy breaded veal schnitzel, served with fries	
Cordon Bleu (250g, CH, 3, 7, 9)	38.50
homemade veal cordon bleu filled with aromatic cheese and ham, served with fries	
Burger (180g, CH, 1, 3, 7, 10, 11)	28.00
beef burger served in a brioche bun with salad, pickles, cheddar, roasted onions, homemade sauce and fries	

What else we got?

Pouletstreifen mit Sesam^(200g, CH, 1, 3, 11) 24.50

crispy breaded chicken strips with sesame, served with dip and fries

Trüffelpasta^(1, 3, 7) 35.50

pasta with creamy truffle sauce and shaved truffle

Pasta mit Rindspilzsauce^(CH, 1, 3, 7) 29.50

pasta in a creamy sauce with braised beef and mushrooms

Spätzli^(1, 3, 7) 22.50

egg noodles with roasted onions and Gruyere cheese

V e g i

Gmüestätschli^(vegan, 1, 10, 11) 26.50

crispy vegetable patties, served with basmati rice and herb sauce

Vegan Burger^(vegan, 1, 10, 11) 27.50

planted based burger in a brioche bun with salad, tomatoes and homemade sauce, served with fries

Pasta Arrabbiata^(vegan, 1, 3, 7) 22.50

pasta in a spicy tomato sauce with garlic, chilli, and fresh herbs

Rösti^(vegi, 3, 7) 23.50

swiss style potato topped with cheese and a fried egg

Pinienkernen Salat^(vegan, 7, 8) 18.50

fresh arugula, cherry tomatoes, parmesan

Extras

Fries 7.00

Rosemary Potatoes 7.00

Truffle Mashed Potatoes 7.00

Rice 7.00

Butter Trofie 7.00

Bread Basket 4.50

Little WOOM

Schnitzel^(120g, CH, 1, 3, 7) 14.50

crispy breaded chicken schnitzel, served with fries

Pasta with Tomato-sauce^(1, 3, 7) 12.00

D e s s e r t

Huusgmachtli Creamschnitte^(1, 7) 12.50

crispy puff pastry filled with fluffy vanilla cream and topped with fine powdered sugar

Pistazien Tiramisu^(3, 7, 8) 9.50

creamy tiramisu with a fine pistachio aroma

Panna Cotta^(1, 7) 9.50

creamy vanilla panna cotta with a fruity berry mirror

Schoggibecher^(1, 7) 9.50

chocolate cream mousse

Granola mit Früchten^(1, 7) 10.50

crispy oat granola with fresh seasonal fruits, homey, walnuts, and yogurt

Allergens:

- 1) Cereals containing gluten
- 2) Crustaceans
- 3) Eggs
- 4) Fish
- 5) Peanuts
- 6) Soybeans
- 7) Milk and lactose
- 8) Nuts or tree nuts
- 9) Celery
- 10) Mustard
- 11) Sesame seeds
- 12) Sulfur dioxide and sulfites
- 13) Lupins
- 14) Mollusks

WOOM