



## COLD STARTERS

### eCHO PLÄTTLI

Cold plate with meat and cheese  
Coppa | «Salsiz» | Dry cured ham | Grison meat  
Cured bacon | «Gretli» cheese | «Appenzeller» cheese 22

### CHICORY SALAD

Orange | Pomegranate seeds | Dates | Lemon-  
vinaigrette 17

### S'eCHO TATAR (SMALL | LARGE)

Beef tartare | Rocket salad | Quail egg | Pickled vegetables  
Homemade brioche bread 22 | 36

### DE NÜSSLI – CRAZY GOOD!

Lamb's lettuce | Beetroot | Pears |  
Croutons | Walnut dressing 19

## SOUPS

### BÜNDNER BARLEY SOUP

Rolled barley | Bacon | Bündnerfleisch (Air dried  
Beef) | Parsley 16

### TRUFFLED POTATO SOUP

Herbal oil | Puff pastry stick 15

## WARM STARTERS

### HOKKAIDO PUMPKIN RISOTTO

(SMALL | LARGE)  
Kale | Sbrinz cheese | Pumpkin seed oil 23 | 33

### ÄPLERMAGRONEN

(SMALL | LARGE)  
Potato | Noodle | Mountain cheese | Fried onions |  
Apple puree | Herb sauce 25 | 35

## 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 | Roasted  
blue potatoes | Spinach | Pumpkin puree 43

### CHLI RINDIGS VOM GRILL

Entrecôte | Two kinds of parsnips | Potato gratin |  
Maggia pepper jus 52

### HACKTÄTSCHLI (SWISS MEATBALLS)

Beef | Baby carrots | Parsley root | Mashed potato  
Jus 44

### ÖPISS GSSCHMORTES

Lamb shank | Grandmother's garnish (bacon, croutons,  
parsley, pearl onions) | Glazed Root Vegetables | Spinach  
risotto 48

### LACHS BASLER ART (FISH)

Salmon | Caramelized Onion Puree | Boiled potatoes |  
Red wine jus 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 Cherry Shot 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).



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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.