

Warm welcome to our hotel

Enjoy our beautiful view over the “Greifensee and the Zürcher Oberland”

We offer our customers, on top of the world (699 sea level) in our hotel/restaurant a lovely view and other special offers.



The history of the hotel

18.Jh. A monk ministered on the Wassberg

1837 The first guest-house

1980 The guest-house became a beer garden. The beer barrel near the water walls, still reminds us today of the plans of that time.

1994 Membership of „hotels with a Bookmark“

1998 Publication of the book „Ort der Kraft in der Schweiz“

2003 Denis und Daniel Wälti became the managers of the hotel Wassberg

2005-2008 Renovation of the whole hotel and restaurant including all facilities

2016 New manager Kerstin Gornowski.

Thanks for being our guests.

It's a pleasure to have you here with us.

Soup of the day	CHF 7.80
White asparagus cream soup	CHF 12.50
Seasonal mixed salad with grilled calf sweetbreads	CHF 12.50 +CHF 6.50
Caesar's Salad "Wassberg" crunchy lettuce, croutons, bacon and planed "hinkelstein" cheese at caesar's dressing	CHF 18.50
Green salad	CHF 10.50
Ravioli of the day (starter portion)	CHF 14.50
Beef Tartare inspired by spring	CHF 35.00/18.50
Hashed Zürich veal in a mushroom cream sauce served with butter fried potato cake	CHF 42.50/37.50
Vienna style veal schnitzel breaded Zürich veal paillard served with regional Zürich fries or warm potato salad	CHF 42.50
Diced calves liver from Swiss Calves fried in butter with onions and herbs or in strong red wine sauce, served with crispy butterfried potato cake	CHF 35.00/30.00
Cordon Bleu "Wassberg" filled with farm ham, rusty knight cheese, with Zurich fries and spring vegetables	CHF 46.50
"Suure Mock" homemade roast meat, with potato mash, and seasonal vegetables with strong red wine jus	CHF 42.50

Beef entrecote served with white wine risotto, seasonal vegetables on port wine sauce, or spring onion butter	CHF 46.50
Medallions from veal fillet with young potatoes and asparagus hollandaise sauce	CHF 52.00
Grilled brown trout fillets a la millers wife with boiled potatoes, buttered spinach and almond butter	CHF 42.00/37.00
Asparagus risotto of white and green asparagus with dried tomatoes and „Hinkelstein“ cheese	CHF 29.50 / 24.50
Ravioli of the day	CHF 29.50/24.50
Warm chocolate cake served with rhubarb sour cream glaze ice cream	CHF 12.50
homemade caramel flan with cream	CHF 8.50
„Kaiserschmarrn“ with applesauce with vanilla ice cream	CHF 12.50/9.50 +CHF 4.00
Daily dessert	CHF 7.50
Cheese plate with cheese from the Zurich Oberland and from Toggenburg with homemade fruit bread	CHF 18.00/14.00

Dear guest please inform our staff
if you have any allergies or an intolerance at any ingredients that could be in your dish. Our
kitchen staff is more than happy to accommodate your needs.

All prices are in Swiss francs and include 7.7% VAT

meat declarable

Veal and beef from the butcher Zellweger in Gossau Zürcher Oberland

Trout fillet from the fishery Braschler in Zurich from Switzerland

Eggs and honey from the neighboring farm Bosshard Forch

Our teams

Kitchen

Laszlo Kuti
Péter Miklòsi
Rolf Grünenfelder
Jasmin Vonesch
Louis Stäuble

Head Chef
Chef de Partie
Chef de Partie
Apprentice in 3 year
Apprentice in 1 year

Adriano da Silva
Navedran Kulsingam
Dzaferi Dzafer

keeps the kitchen clean

Helps in the kitchen

Service

Sandra Walther
Beatrice Wirth
Patrick Ehram
Lydia Schaffner
Lucas Knapp
Photjane Nordmann
Antonia Cicchino

Restaurant Manager
Chef de Rang
Apprentice in 2 year