

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
Gazpacho soup with croutons and chervil	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 with avocado cream, mango ragout and beetroot butter	CHF 35.00/18.50
Sliced veal "Zurich Style" With cream sauce and mushrooms served with butter rösti	CHF 42.50/37.50
Escalope "Viennese Style" served with regional Zürich fries or warm potato salad	CHF 42.50
Sliced calfs liver from swiss veal fried in butter with onions and herbs or in strong red wine sauce, served with butter rösti	CHF 35.00/30.00
Cordon Bleu "Wassberg" filled with farm ham, rusty knight cheese, with Zurich fries and summer vegetables	CHF 46.50
Calf's head cheek on strong red wine sauce with sesame fried potatoes and summer vegetables	CHF 38.00

Stuffed corn chicken "Supreme" with cream cheese on rosemary sauce with tomato risotto and summer vegetables	CHF 38.00
Veal medallions on thyme jus with peas-potato mash, beetroot puree served with summer vegetables	CHF 52.00
Crispy char filet from the grill with butter, peas beluga lentil salad and young potatoes served with his caviar	CHF 42.00/37.00
Herb risotto perfumed with gin, served with leek straw, beetroot and „Hinkelstein“ cheese	CHF 29.50 / 24.50
Ravioli of the day	CHF 29.50/24.50
Coupe Romanoff strawberrys with vanilla ice cream and whipped cream	CHF 12.50
Homemade caramel flan with whipped 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

Char filetfrom the fishery Braschler in Zurich from Switzerland

Eggs and honey from the neighboring farm Bosshard Forch

Our teams

Kitchen

Laszlo Kuti
Martin Gast
Péter Miklòsi
Fabio De Cena
Jasmin Vonesch
Louis Stäuble

Küchenchef
Sous Chef
Chef de Partie
Chef de Partie
Lernende 3. Jahr
Lernender 1. Jahr

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
Vanessa Ammann
Matteo Mandioni

Restaurant Manager
Chef de Rang
Apprentice in 2 year
Apprentice in 1 year
Apprentice in 1 year