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9, JANUARY 2015: RESTAURANT BÜRGLI

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The amuse bouche was a “saffron guinoa with tandoori foam” which was definitely a nice surprise as a start as the combination of the guinoa with saffron and the smooth foam was light but intense in taste.



The first course, a “two-coloured chicorée salad with French mango dressing and heavenly smoked trout fillet from the fishery Spilhofer from Römerswil” (CHF 19.50) was a pleasant surprise as the chicorée is usually quite bitter. The sweetness of the French mango dressing balanced off the bitterness perfectly and the smoked trout fillet provided yet another layer of taste. The “Pinot Grigio, GriVo DOC 2013, Volpe Pasini, Friuli” (CHF 7.00 per glass) fits perfectly to the amuse bouche as well as to the starter.



The “house specialty of the Bürgli, Entrecôte Café de Paris” (CHF 44.50) is definitely something I had to try but to be entirely honest, I was a bit disappointed especially as I compare it to the Entrecôte Café de Paris of the [Restaurant La Côte](#) and I must say that at the La Côte, it is better. Still, the meat is good and the herb butter is tasty but the quality of the meat was good. I also got to try the “beef filet” of my company and I must admit that it was exquisite.



The “French fries” which are served with the Entrecôte are fine but nothing special but at least they are not stropy or oily. The “Amarone della Valpolicella classico, 2009; L’ANIMA DI VERGANI” (CHF 12.20 per glass) fits perfectly to the meat.



I usually would not go for a dessert, however, the “daily specialty” was something I could not resist. The “white chocolate mousse” (CHF 12.50) was great in taste but could have been a bit fluffier for my personal taste. Still, absolutely aromatic dessert perfect to finalize a good meal.



The prices are absolutely fair for what you get – the food is good, no question. And the prices for the beverages are also fine. 0,5L of mineral water for CHF 6.50 is as fair as CHF 6.50 for a double espresso. What is absolutely great about the Bürgli is not only the place (we were placed in the upper room which is a bit more private) but also the service. We were lucky to have Karin as our waitress who did an outstanding job. She is absolutely passionate, dedicated, and you can easily see that she loves her job. Outstanding service! Thanks again!

Overall, the Restaurant Bürgli is absolutely worth a visit – lovely place, outstanding service, good food, and fair prices! it is really important to book a table in advance though as else you won't stand a chance to dine there.

Rating:

Atmosphere: ★★★★★

Service: ★★★★★

Dishes: ★★★★★☆

Price-Performance Ratio: ★★★★★☆

Overall Rating: ★★★★★☆

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I started the the blog in October 2009, while living in Milan which I definitely consider to be one of the food capitals of the world. I was in touch with food since my early childhood (as my father is a former chef). Whenever I can, I travel the world to discover new places, to meet people but mostly to try local dishes and to find

hidden gems! If you know a place worth going, please drop a line to:

info@thediningexperience.org. Currently, I am a member of the following food-related associations: Chevalier @[Chaîne des Rôtisseurs Zurich-Ville](#); Membre Gourmet Dégustateur @[Ordre Mondial des Gourmets Dégustateurs \[OMGD\]](#); Gesellschafter @[Goldener Fisch](#) and Member @[Slowfood Convivium Zurich City](#).