

# HUUSBEIZ, BADENERSTRASSE, ZÜRICH

FEB  
2018



Bread and butter

([http://therealpickygourmet.com/wp-content/uploads/2018/02/IMG\\_1455.jpg](http://therealpickygourmet.com/wp-content/uploads/2018/02/IMG_1455.jpg))

**Huusbeiz** (<https://www.huusbeiz.ch/>) is run by the same people who ran the Fink restaurant a little while ago. If I had to characterize the place it's a tad less urban than the Café Boy and the dining room is slightly more that of a Beiz. Hence the Name Huusbeiz seems to be very fitting. We were greeted with a personally signed beer mat (can't show picture for obvious reasons) and handed a menu to choose


from. Medium size, but very focussed and even the weird people from planet Vegan will find something on the menu.

Appetizer was a green bean salad with bacon and some pears. I was skeptical of the idea with pears, but it worked! My favourite however was the main course. It was an open “Maultasche” (German ravioli) with some slices of cow filet (older than the animals used for classic beef) and a broth. Also some root vegetables came along as well. The broth itself was an absolute highlight, lots of power and finesse, whoever’s cooking here, seems to have a very solid base to build upon. The maultasche was tasty and the slices of beef almost felt like those found in a vietnamese Pho. Still I would have preferred a closed Maultasche, to give it a more recognizable feel and experience.


The Huusbeiz – by chance it was the first day they had opened for dinner – impressed us with moderated ambition (means they have the talent to backup their promises), good food and friendly service. A place to put on your watch list.

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