

THE CHEF'S RECOMMENDATION

LAMB'S LETTUCE 22.50

french dressing bacon egg

ROMAN STYLE ARTICHOKE 34.50

belper's tuber

GREEN ASPARAGUS MILANESE STYLE 29.50

BLACK TIGER PRAWNS 38.50

green asparagus risotto, mascarpone

VEAL CHOP 400GR. 72.50

with rosemary-butter

CHATEAUBRIAND CAFÉ DE PARIS SAUCE 158.00

for 2 persons

choose 2 sides

All prices are in CHF, tax inclusive

STARTERS

BUTTERHEAD LETTUCE SALAD 12.50
with house dressing

BURRATA
from Puglia with datterini tomatoes 19.50

AVOCADO - CARROT SALAD 16.50/25.50
with tomato vinaigrette

CAESAR SALAD 29.50
with chicken, parmesan, bacon and croutons

BEEF TATAR 29.50 (135gr) / 38.50 (235gr)
brioche toast

PARSNIP APPLE CREAM SOUP 15.50

TOM KHA GAI 17.50

All prices are in CHF, tax inclusive

HOMEMADE PASTA

HOMEMADE TORTELLONI 22.50 / 32.50
with ricotta & spinach on sage butter

HOMEMADE TAGLIERINI 24.50 / 32.50
minced veal on white cream – sauce

HOMEMADE CAVATELLI 36.50
cherry tomato sauce, salsiccia and broccoli

SPAGHETTI AGLIO OLIO E PEPERONCINO 36.50
beef filet or black tiger shrimps

VEGAN

AUBERGINE WITH CHILI SIN CARNE 31.50
Sweet potato wedges

All prices are in CHF, tax inclusive

MEAT DISHES

WIENERSCHNITZEL 48.50
french fries or cucumber salad

SLICED VEAL ZURICH STYLE 52.50
rösti

BEEF FILLET 56.50
café de paris (200gr)

VENETIAN STYLE VEAL LIVER 42.50
rösti

BEEF FILET STROGANOFF 49.50
tagliatelle

SIDE DISHES

french fries, tagliatelle, 8.00

white wine risotto with parmesan cheese 12.00

spinach, broccoli, ratatouille 8.00

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FISH DISHES

TUNA STEAK WITH PISTACHIO CRUST 47.50

sautéed red onions, olives & capers

SEA BASS

lemon sauce, chard leaf & potatoes 48.00

GRILLED SHRIMPS & SQUID 24.50 / 34.50

garlic peperoncino & olivoil

SIDE DISHES

french fries, tagliatelle, 8.00

white wine risotto with parmesan cheese 12.00

spinach, broccoli, ratatouille 8.00

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