



THE CHEF'S RECOMMENDATION

WATERMELON FETA 18.50
Peppermint

ROYAL ARTICHOKEs 29.50
hollandaise sauce or vinaigrette

BLACK COD MISO 52.50
green beans

SLICES VEAL ON CHANTARELLES RISOTTO 44.50

CHATEAUXRIAN 158.00
*café de paris
for 2 persons
choose 2 sides*

All prices are in CHF, tax inclusive



STARTERS

BUTTERHEAD LETTUCE SALAD 12.50
house dressing

GREEK SALAD 17.50 / 24.50

BURRATA
from Puglia with datterini tomatoes 19.50

AVOCADO - CARROT SALAD 16.50/25.50
tomato vinaigrette

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

CAESAR SALAD 29.50
chicken, parmesan, bacon & croutons

TOM KHA GAI 17.50

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HOMEMADE PASTA

HOMEMADE TORIELLONI 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

AUJERGINE WITH CHILI SIN CARNE 31.50
sweet potato wedges

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MEAT DISHES

WIENERSCHNITZEL 48.50
french fries or cucumber salad

SLICES VEAL ZURICH STYLE 52.50
rösti

BEEF FILLET 56.50
café de paris (200gr)

VENETIAN STYLE VEAL LIVER 44.50
rösti

VEAL CHOP 400GR. 72.50
with rosemary-butter

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

FRIED SQUID 32.50
couscous salad fava bean cream

BLACK TIGER PRAWNS 44.50
teriyaki sauce & bok choy

TUNA STEAK WITH PISTACHIO CRUST 47.50
sautéed red onions, olives & capers

SEA BASS 48.00
lemon sauce, chard leaf & potatoes

GRILLED SHRIMPS & SQUID 24.50 / 34.50
garlic peperoncino & olive oil

SIDE DISHES

french fries, tagliatelle, 8.00

white wine risotto with parmesan cheese 12.00

spinach, broccoli, ratatouille 8.00

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