



THE CHEF'S RECOMMENDATION

CAESAR SALAD 29.50
chicken, parmesan, bacon & croutons

BLACK COY MISO 52.50
green beans

BEEF STROGANOFF 49.50
homemade tagliatelle

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

All prices are in CHF, tax inclusive



STARTERS

BUTTERHEAD LETTUCE SALAD 13.50
house dressing

LAM'S LETTUCE SALAD 21.50
with egg and bacon

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

PUMPKIN-GINGER 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

AUJERGINE WITH CHILI SIN CARNE 31.50
sweet potatoe 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 58.50
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 12.00

spinach, broccoli, ratatouille 8.00

All prices are in CHF, tax inclusive



FISH DISHES

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

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

SEA BASS 48.00
lemon sauce, chard leaf & potatoes

BLACK TIGER PRAWNS 44.50
teriyaki sauce & bok choy

SIDE DISHES

french fries, tagliatelle, 8.00

white wine risotto 12.00

spinach, broccoli, ratatouille 8.00

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