



## THE CHEF'S RECOMMENDATION

**BREAKFAST FETA** 18.50

*on a beetroot salad bed*

**FREE-RANGE LAMB'S LETTUCE** 21.50

*with egg and bacon*

**RED WINE RISOTTO** 32.50

*with Trevisano radicchio, Taleggio and Bresaola*

**FRIED CALAMARETTI** 32.50

*on Baby Spinach Salad and Fava Bean Cream*

**SCALLOPS** 38.50

*with Barba di Frate and Fregola Sarda*

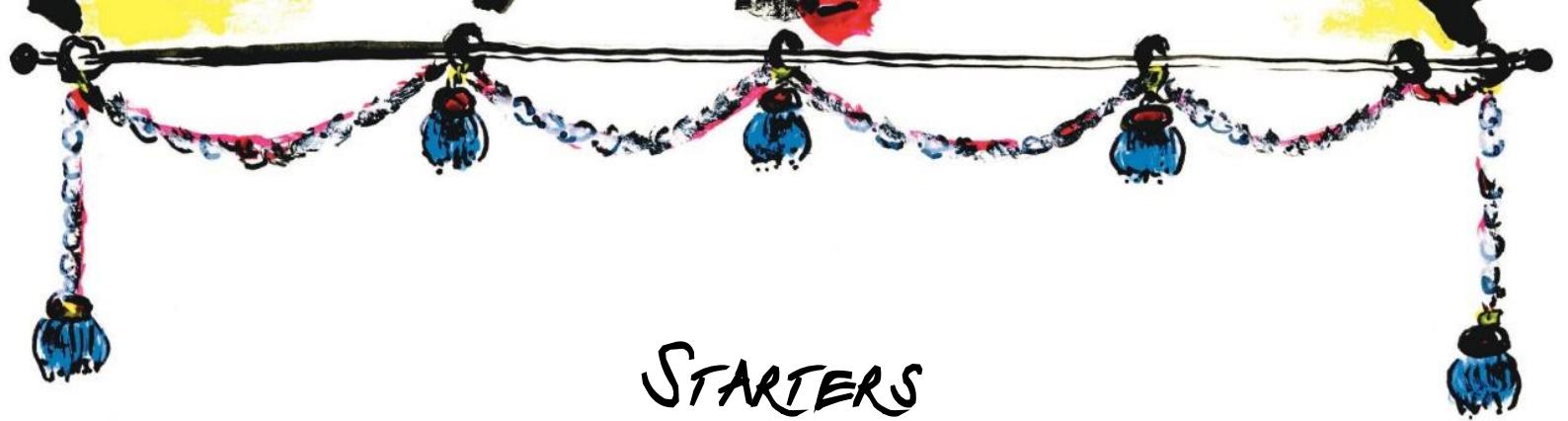
**BEEF FILLET STROGANOFF** 52.50

*with homemade tagliatelle*

**CHATEAU BRIAND** 175.00

*For 2 people*

*Café de Paris and 2 Side Dishes of Choice*



## STARTERS

**BUTTERHEAD LETTUCE SALAD** 14.50  
*with House Dressing*

**BURRATA FROM PUGLIA** 19.50  
*with Datterini Tomatoes*

**AVOCADO - CARROT SALAD** 16.50/25.50  
*with Tomato Vinaigrette*

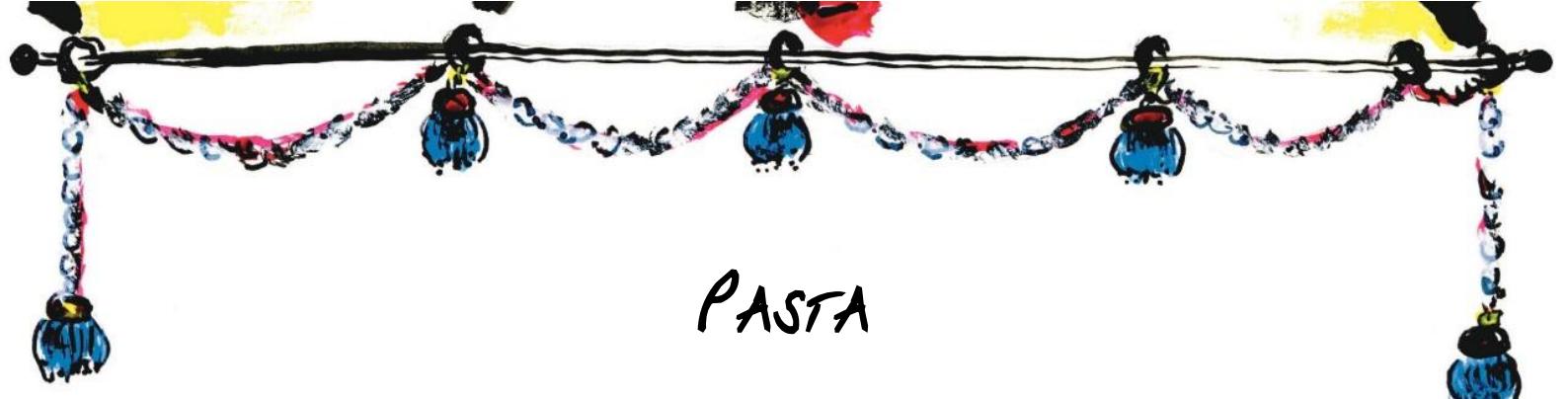
**CAESAR SALAD** 29.50  
*Chicken, Parmesan, Bacon & Croutons*

**BEEF TATAR** 29.50 (135gr) / 38.50 (235gr)  
*with Brioche Toast*

## SOUPS

**VICHYSSOISE** 15.50  
*with bread croutons*

**TOM KHA GAI** 17.50



## PASTA

**HOMEMADE POTATO GNOCCHI** 29.50

*with caramelised pears and Gorgonzola sauce*

**HOMEMADE RAVIOLI** 22.50 / 32.50

*with Ricotta & Spinach on Sage Butter*

**HOMEMADE TAGLIERINI** 24.50 / 32.50

*with Minced Veal on White Wine Cream Sauce*

**HOMEMADE CAVATELLI** 36.50

*with Salsiccia and Broccoletti on Datterini Tomato Sauce*

**SPAGHETTI AGLIO OLIO E PEPPERONCINO** 36.50

*with Beef Filet or Black Tiger Shrimps*

## VEGAN

**AUBERGINE WITH CHILI SIN CARNE** 31.50

*with Sweet Potato Wedges*



## MEAT

**VENETIAN STYLE VEAL LIVER** 44.50  
*with Rösti*

**WIENERSCHNITZEL** 48.50  
*with French Fries or Cucumber Salad*

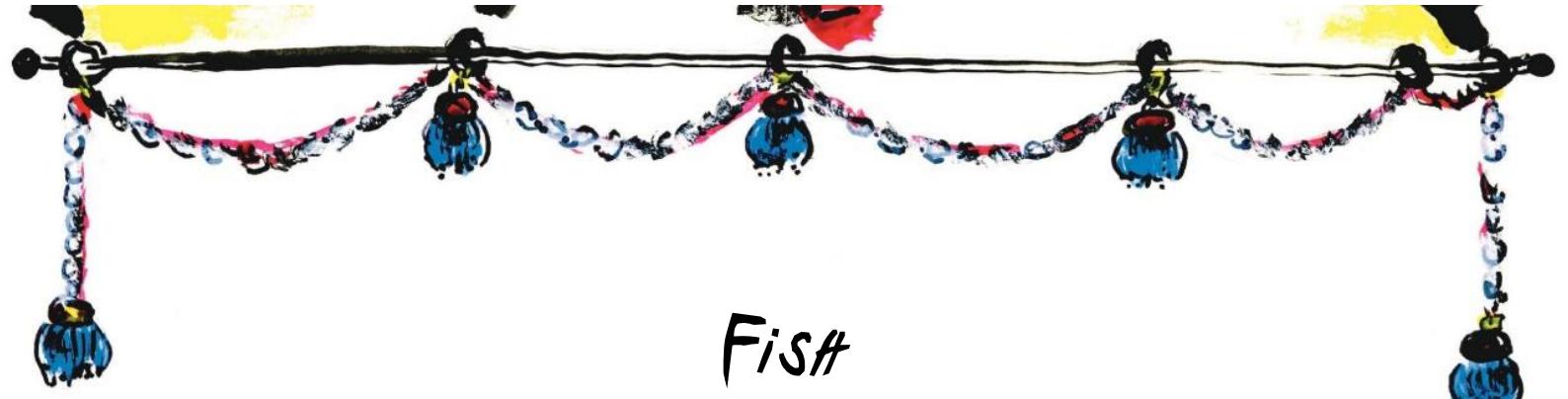
**SLICED VEAL ZURICH STYLE** 52.50  
*with Rösti*

**BEEF FILLET** 58.50  
*Café de Paris (200g)*

**VEAL CHOP** 72.50  
*Rosemary Butter (400g)*

## SIDES

*French Fries, Tagliatelle, 8.00*  
*Red Cabbage, White Wine Risotto 12.00*  
*Spinach, Broccoli, Ratatouille 8.00*



## FISH

**GRILLED SHRIMPS & SQUID** 24.50 / 36.50

*Garlic & Pepperoncino Olive Oil*

**TUNA STEAK WITH PISTACHIO CRUST** 47.50

*with sautéed Red Onions, Olives & Capers*

**BLACK TIGER PRAWNS** 46.50

*with Teriyaki-Sauce and Pak-Choi Vegetables*

**SEA BASS** 48.00

*with Chard Leaf & Potatoes on Lemon Sauce*

**BLACK COD MISO ART** 52.50

*with Green Beans*

## SIDES

*French Fries, Tagliatelle, 8.00*

*Red Cabbage, White Wine Risotto 12.00*

*Spinach, Broccoli, Ratatouille 8.00*

DEAR GUESTS,  
YOUR WELL-BEING IS  
IMPORTANT TO US. PLEASE  
INFORM OUR SERVICE TEAM OF  
ANY FOOD ALLERGIES OR  
INTOLERANCES.  
WE ARE HAPPY TO ADVISE YOU.

YOUR HEAD CHEF  
IMITRIOS SARLANIS  
& THE KAUFLEUTEN TEAM