The Chef's Recommendation

Breaded Feta *18.50*
on a beetroot salad bed

Roman-Style Artichokes *28.50*

Homemade Potato Gnocchi 36.50
with Asparagus, Fava Beans, and Truffle Sauce

Red Wine Risotto *32.50*
with Trevisano radicchio, Taleggio and Bresaola

Fried Calamaretti *32.50*
on Baby Spinach Salad and Fava Bean Cream

Beef Fillet Stroganoff *52.50*
with homemade tagliatelle

Chateaubriand *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 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 Broccoli rabe on Datterini Tomato Sauce

Spaghetti Aglio olio e Peperoncino *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

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.

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

Dimitrios Sarlanis

& the Kaufleuten Team