



THE CHEF'S RECOMMENDATION

BREADED FETA 18.50

on a beetroot salad bed

ROMAN-STYLE ARTICHOKE 28.50

With pecorino cheese

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

MINISTRONE 15.50

TOM KHA GAI 17.50





PASTA

HOMENAGE RAVIOLI 22.50 / 32.50

with Ricotta & Spinach on Sage Butter

HOMENAGE TAGLIERINI 24.50 / 32.50

with Minced Veal on White Wine Cream Sauce

HOMENAGE 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 ZÜRICH 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

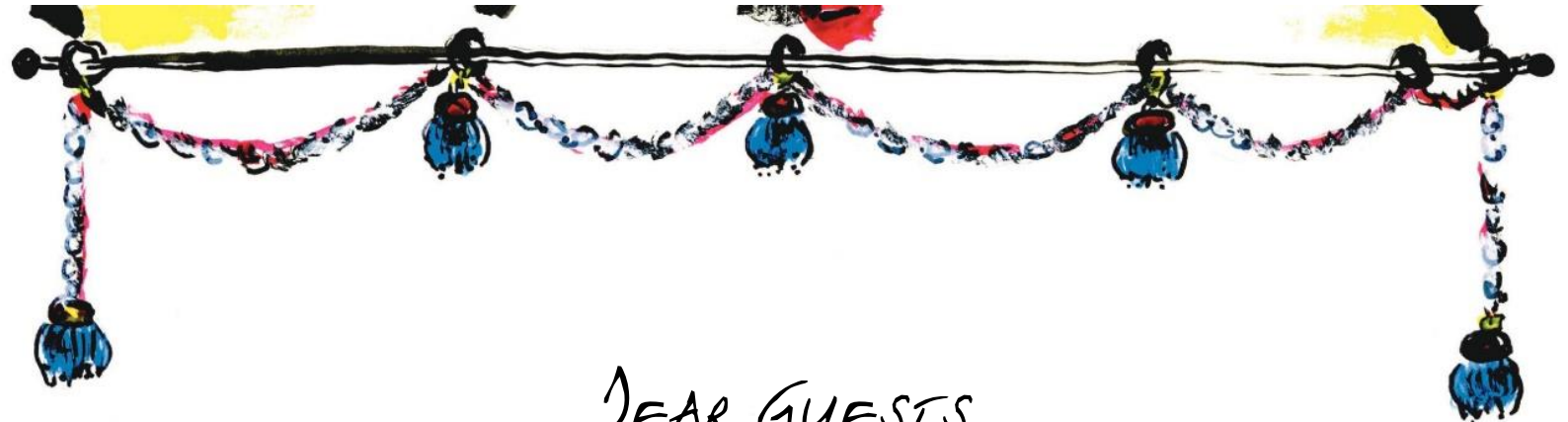
SEA BASS 48.00
with Chard Leaf & Potatoes on Lemon Sauce

BLACK COD MISO ARE 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

