



THE CHEF'S RECOMMENDATION

GREEK SALAD 19.50

KING ARTICHOKE 28.50

with herb vinaigrette

WHITE ASPARAGUS 42.50

with herb vinaigrette

HOUSE-CURED GRAVLAX 34.50

Salanova lettuce, pomegranate seeds, orange dressing

FRIED CALAMARETTI 32.50

on Baby Spinach Salad and Fava Bean Cream

BEEF FILLET STROGANOFF 52.50

with homemade tagliatelle


VEAL STEAK 68.50

with white asparagus and morel sauce

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

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 46.50
with Rösti

WIENERSCHNITZEL 49.50
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 10.00

White Wine Risotto 12.00

Spinach, Broccoli, Ratatouille, Tagliatelle 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

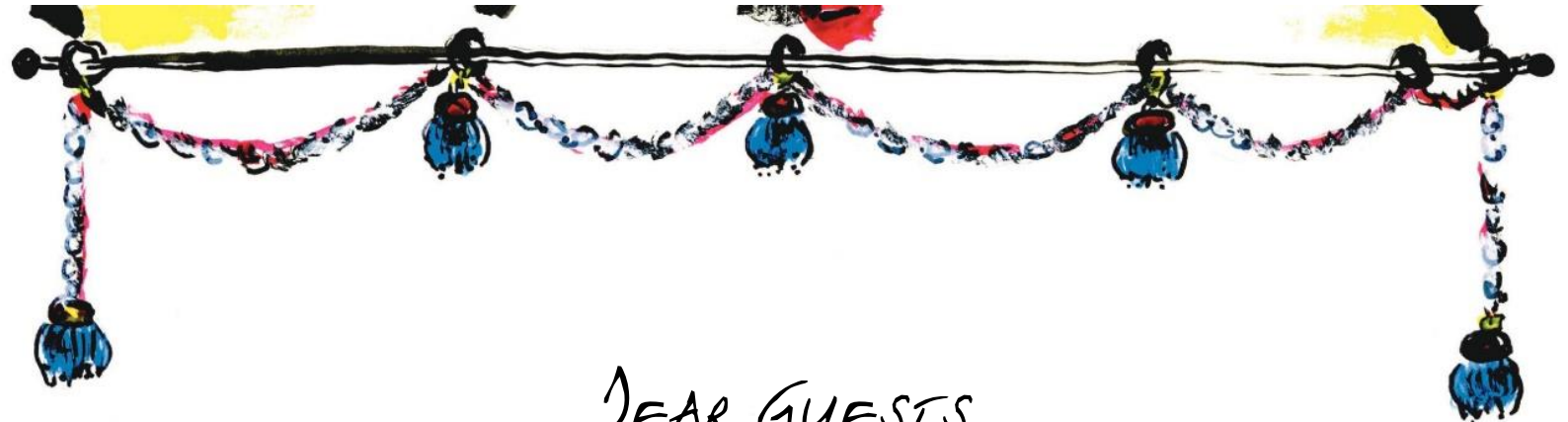
SIDES

French Fries 10.00

White Wine Risotto 12.00

Spinach, Broccoli, Ratatouille, Tagliatelle 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
DIMITRIOS SARLANIS
& THE KAUFLEUTEN TEAM

