



| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING.
WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHENEVER POSSIBLE, LOCAL QUALITY PRODUCTS.
OUR COMMITMENT TO RESOURCE CONSCIOUSNESS & KNOWING THE ORIGINS OF INGREDIENTS IS OF GREAT IMPORTANCE TO US!
THEREFORE, WE EXCLUSIVELY USE MEAT & SEAFOOD THAT ARE RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTERS
WE WISH YOU A WELL-DESERVED EVENING AND ENJOY!

MONTHLY SPECIAL'S IN JUNE

STARTERS

COLD CUCUMBER-YOGURT SOUP WITH DILL (VEGAN) 13
Refreshing cold cucumber soup | Yogurt | Garlic | Dill

TOMATO CAPRESE SALAD WITH MANGO PIECES (VEGAN) 16
Succulent tomatoes with buffalo burrata | Mango pieces | Basil | Balsamic | Olive oil | Onion rings

CLASSIC VITELLO TONNATO 24
Tender sous-vide veal (CH) | Classic Tuna sauce | House bread | Garnish

TARTARE OF RED GAMBERO ROSSO DI MAZARA 26
Mazara shrimp tartare | Avocado-tomato tartare | Fried shrimps | Avocado mayonnaise

MAIN COURSE

CLASSIC VITELLO TONNATO 38
Tender sous-vide veal (CH) | Classic Tuna sauce | House bread | Garnish | Portion of Züri fries + CHF 8

SPAGHETTI ALLA "VONGOLE" Our classic is back! 38
Al dente spaghetti | vongole | Cherry tomatoes | Lobster butter | Garlic | Herbs

MONTHLY DESSERT

DESSERT

PINEAPPLE CARPACCIO WITH GINGER-LIME SORBET & COCONUT CRUNCH 15
Marinated pineapple slices | Ginger-lime sorbet | Coconut crunch | Fresh peppermint

FOR ALLERGIES & INTOLERANCES, PLEASE CONSULT OUR STAFF