

## ENTRÉES / STARTERS

<b>Antipasti Teller</b> Mediterranes Gemüse, Grana Padano, Oliven, Rohschinken <i>Mediterranean vegetables, Grana Padano cheese, olives, raw ham</i>	CHF 18.00	<b>Geräucherter Tofu / Smoked tofu</b>  Süsskartoffelpüree, fermentierte Shiitake, Spinat, Zitronenöl <i>Sweet potato purée, fermented shiitake, spinach, lemon oil</i>	CHF 33.00
<b>Rindstartar (90gr/170gr)</b> Café de Paris-Butter, Toast <i>Café de Paris butter, Toast</i>	CHF 24.00 / 34.00	<b>Gemischter Blattsalat / Mixed leaf salad</b>  Saisonale Blattsalate, Marktgemüse, Nüsse, Tomate <i>Mixed leaf salads, market vegetables, nuts, tomato</i>	CHF 14.00
<b>Burratina</b> Tomatenkonfitüre, Rucolapesto, Pinienkerne <i>Tomato jam, arugula pesto, pine nuts</i>	CHF 14.00	<b>Zusatz für den Salat / add-on for the salad</b> Gebratene Pouletbruststreifen <i>Roasted chicken breast slices</i>	CHF 11.00
<b>Carpaccio vom Rindsfilet / Beef fillet carpaccio</b> Rucola, Grana Padano, Pinienkerne <i>Arugula, Grana Padano cheese, pine nuts</i>	CHF 26.00	Crevetten / <i>sautéed prawns</i>	CHF 14.00
		Gebratene Rindsfiletstreifen <i>Sautéed beef fillet strips</i>	CHF 21.00

## SUPPEN / SOUPS

<b>Hummerbisque / Lobsterbisque</b> Grillierte Crevetten, Yuzu-Kaviar <i>Grilled prawns, yuzu caviar</i>	CHF 21.00	<b>Tomatensuppe / tomato soup</b> <b>VG</b> mit Basilikum Öl <i>with basil oil</i>	CHF 12.00
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## KLASSIKER / CLASSICS

<b>Club Sandwich</b>  Gebratene Pouletbrust, Speck, Spiegelei, Salat, Tomate, Mayonnaise, Pommes <i>Grilled chicken breast, bacon, fried egg, salad, tomato, mayonnaise, French fries</i>	CHF 34.00	<b>Zusatz für den Burger / add-on for the burger</b> Speck / Bacon  Spiegelei / fried egg Trüffel Fries / <i>truffle fries</i>	CHF 3.00 CHF 3.00 CHF 5.00
<b>Angus Prime Cheese Burger</b> Salat, Tomate, Gewürzgurken, BBQ Sauce, rote Zwiebel, Pommes frites <i>Lettuce, tomato, gherkins, BBQ sauce, red onion, French fries</i>	CHF 32.00	<b>Zusatz für den Salat / add-on for the salad</b> Gebratene Pouletbruststreifen <i>Roasted chicken breast slices</i>	CHF 11.00
<b>Cesar Salat</b> Romanasalat, Parmesan, Croûtons, Caesar Dressing, Sardellen <i>Romaine lettuce, Parmesan, croûtons, Caesar dressing, anchovies</i>	CHF 18.00	Crevetten / <i>Sautéed prawns</i>	CHF 14.00
		Gebratene Rindsfiletstreifen <i>Sautéed beef fillet strips</i>	CHF 21.00

## HAUPTGERICHTE / MAIN COURSES

<b>Friljo's Tikka Masala</b> Basmatireis, Poulet, Naan, Mango-Chutney, Joghurt-Zwiebel Raita <i>Basmati rice, chicken, naan, mango-chutney, yoghurt-onion raita</i>	CHF 36.00	<b>Gebratenes Doradenfilet / Pan-fried sea bream fillet</b> Hausgemachte Tagliatelle, Ratatouille, Oliven <i>homemade tagliatelle, ratatouille, olives</i>	CHF 38.00
<b>Friljo's Tikka Masala</b> <b>VG</b> Jasminreis, Tofu, Naan, Mango-Chutney, Joghurt-Zwiebel Raita <i>Jasmin rice, tofu, naan, mango-chutney, yoghurt-onion raita</i>	CHF 31.00	<b>Rindsfilet gebraten (170gr) / Pan-fried beef fillet</b> Kalbsjus, Süsskartoffelpüree, fermentierte Shiitake, Spinat <i>Veal jus, sweet potato purée, fermented shiitake, spinach</i>	CHF 48.00
<b>Mediterrane hausgemachte Gnocchi</b> Rucola, Parmesan Käse <i>Arugula, parmesan cheese</i>	CHF 31.00	<b>Grillierter Pulpoarm / Grilled octopus tentacle</b> Belugalinsen, Safran Aioli, gemischtes Essiggemüse <i>Beluga lentils, saffron aioli, mixed pickles</i>	CHF 46.00

## SCHWEIZER KLASSIKER / SWISS CLASSIC

<b>Zanderfilets im Bierteig / Beer-battered pike-perch fillet</b> Pommes frites, Tartar Sauce, Zitrone / <i>French fries, tartar sauce, lemon</i>			CHF 31.00
<b>Zürcher Kalbsgeschnetzeltes, Champignon-Rahmsauce, Butterrösti</b> <i>Sliced veal "Zurich style", mushroom cream sauce, Swiss potato" Roesti"</i>			CHF 43.00
<b>Vegetarisches Zürcher Dinkelgeschnetzeltes, Champignon-Rahmsauce, Butterrösti</b> <b>VG</b> <i>Vegetarian Zurich spelt stew, mushroom cream sauce, Swiss potato" Roesti"</i>			CHF 36.00
<b>Käse Fondue klassisch / Classic cheese fondue</b> <b>VG</b> Brotwürfel à discrétion, Gschwelli Kartoffel, Perlzwiebeln und Essiggurken / <i>Bread cubes à discretion, steamed jacket potatoes, pearl onions and gherkins</i>	CHF 34.00	<b>Trüffel &amp; Champagner Fondue / Truffle &amp; champagne fondue</b> <b>VG</b>	CHF 43.00

## BEILAGEN / SIDE DISHES

<b>Pommes Frites</b>	CHF 7.00	<b>Truffled Fries</b>	CHF 12.00
<b>Rösti</b>	CHF 8.00	Trüffelöl, Grana Padano / <i>Truffled oil, Grana Padano cheese</i>	
<b>Blattsalat / mixed leaf salad</b>	CHF 7.00	<b>Mediterranes Grillgemüse</b>	CHF 9.00
<b>Hausgemachte Tagliatelle / Home-made tagliatelle</b>	CHF 9.00	<i>Mixed grilled Mediterranean vegetables</i>	

## NACHSPEISE / DESSERTS

<b>Schoko Lava Cake, Vanille Glace, Beerenkompott</b> <i>Chocolate lava cake, vanilla ice cream, berry compote</i>	CHF 15.00	<b>Glace, 1 Kugel</b> Zitrone, Mango, Cassis  Vanille, Schokolade, Erdbeere, Walnuss <b>VG</b>	CHF 4.00
<b>Panna Cotta, Mango - Passionsfruchtsauce</b> <i>Panna cotta, mango-passion fruit sauce</i>	CHF 12.00	<i>Ice cream, 1 scoop</i> Lemon, mango, cassis  vanilla, chocolate, strawberry, walnut <b>VG</b>	CHF 14.00
<b>Crème Brûlée, Cassis Glace, saisonale Beeren</b> <i>Crème Brûlée, cassis ice cream, seasonal berries</i>			