

CIAO
Italian Moments

in Zurich – Regensdorf

Raccomandazione sui vini

Vino bianco

Mersino Vermentino Bio 2020

Vermentino

DOC Maremma Toscana, Valdonica

1dl | 7.5dl

8.5 | 58

All grapes come from early harvests - all selected by hand. They are grown on volcanic weathered soils. After fermenting on yeast for two weeks and maturing in steel tanks for 5 months, the wine has an impressive straw-yellow colour with green reflections. The nose is characterised by mineral, floral and citrus fruit notes. The palate is fresh, acidic and well structured.

Vino Rosso

Castello di Gabbiano Chianti Classico

Sangiovese, Merlot

San Casciano, Italien

1dl | 7.5dl

8.5 | 59

Nestled in the rolling hills of Tuscany lies a 12th-century castle surrounded by vineyards. The 102-hectare estate comprises 52 hectares of vineyards, 20 hectares of olive groves and the remainder fruit trees and woodland. The wine is matured for 10 months in oak barrels and then for 12 months in the bottle. This Chianti pairs perfectly with pizza and pasta dishes.

Gnocchi fatti in Casa

Experience the taste of Italy with our homemade Gnocchi. These are made fresh daily in our kitchen according to our classic house recipe and are characterized by their delicate and airy texture.

Potatoes, the finest flour, a pinch of salt and pure passion. That's all it takes for the perfect taste experience.

Gnocchi al pomodoro Vegetarian **28**
Cherry tomatoes | basil | butter

Gnocchi con funghi e pancetta **31**
Cream | Pancetta | mushrooms | Grana Padano

Gnocchi al forno Vegetarian on request without chicken **34**
Chicken | grilled vegetables | tomato cream sauce | cheese

Antipasto



Insalata di rucola Vegetarian

Rocket salad | cherry tomatoes | pine nuts | hard cheese | grissini

13



Insalata mista Vegetarian

Leaf salad | cucumber | tomato | seasonal pickled salads

15

Burrata Vegetarian

Baked cherry tomatoes | basil oil

18

Antipasti Misto

San Daniele ham | Ventricina | Salami Milano | pickled bell peppers | bruschetta | hard cheese

24

Gamberi al pomodoro

Grilled shrimps | marinated cherry tomatoes | basil oil | ricotta

22



Bruschetta al pomodoro Vegetarian | Vegan

3 pieces of roasted bread | tomatoes | garlic | onions | olive oil | basil

13

Schiacciata Vegetarian | Vegan

Pizzadough | garlic | herbs

12

Piatti di carne e pesce



Melanzane al forno Vegetarian | Vegan

Baked eggplant | tomato sauce

21

Filetto di Salmone

Grilled salmon | lemon sauce | baked cherry tomatoes | fried potatoes

37

Gamberi alla griglia

Grilled shrimp | chili | garlic | Focaccia

36

Scaloppina al limone

Veal | risotto | lemon

38

Saltimbocca alla Romana

Veal | raw ham | grilled vegetables | risotto | jus

42

Controfiletto

Beef entrecote | Café de Paris sauce | grilled vegetables | french fries

52

Tagliata al Tartufo

Beef entrecote | truffled polenta | baked cherry tomatoes | rocket salad | mushrooms | jus





54

Alpine Passione Burger


Beef | Gruyère | bacon | tomatoes | rocket salad | french fries

29

Mövenpick Signature Dishes

	Crema di Pomodori <small>Vegetarian Vegan</small> Tomatoes roasted pine nuts basil		11
	Caesar Salad Croûtons bacon Caesar dressing		22
	with chicken		8.5
	Classic Mövenpick Tartar	70g	27
	Beef toast Swiss butter	130g	34
	Sliced veal "Zurich style" with "Rösti"	100g	33
	Veal mushrooms cream white wine parsley	140g	40

Risotto

	Risotto con verdura <small>Vegetarian</small> White wine tomato grilled vegetables Grana Padano		28
	Risotto ai funghi porcini <small>Vegetarian</small> White wine mushrooms Grana Padano		29
	Risotto al limone con gamberi Lemon grilled shrimps basil oil cherry tomatoes		34

Spaghetti

Pomodoro e burrata <small>Vegetarian</small> Tomato sauce basil oil burrata	27
Al Ragù Bolognese Beef tomato red wine	29
Carbonara Pancetta egg yolk Pecorino Grana Padano	28
Funghi porcini e manzo Diced beef entrecôte mushrooms cream white wine jus	34
Antonio Diced swiss chicken tomato cream sauce garlic	29

Ravioli

Ravioli ai funghi porcini <small>Vegetarian</small> Truffle cream tomato sauce rocket salad Grana Padano	32
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Pizza

Margherita <small>Vegetarian on request vegan without cheese</small> Tomato mozzarella basil	19.5
Quattro Formaggi <small>Vegetarian</small> Tomato mozzarella Gruyère Appenzeller Emmental basil	27
Prosciutto Tomato mozzarella ham	23
Prosciutto Funghi Tomato mozzarella ham mushrooms	24
Calzone Tomato mozzarella ham mushrooms egg yolk	26
Capricciosa Tomato mozzarella ham mushrooms artichokes olives	25
Salame Milano Tomato mozzarella salami Milano	25
Tonno Tomato mozzarella tuna red onion	25
San Daniele Tomato mozzarella San Daniele ham	29
Burrata <small>Vegetarian</small> Tomato mozzarella burrata basil	27

Pizza

Funghi Vegetarian

Tomato | mozzarella | mushrooms | egg | truffle oil

24

Calabrese

Tomato | mozzarella | mascarpone | ventricina | onions

26

Verdura Vegetarian | on request vegan without cheese

Tomato | mozzarella | vegetables

24

Salsiccia

Diced tomatoes | mozzarella | Italian sausage | cream | Gruyère | Appenzeller | garlic

28

Padrone

Bianca | beef entrecote | pointed peppers | olives

26

Signature Dish

Local cuisine, global appeal – traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide.



Go Healty

Our «Go Healthy» dishes include plenty of fresh and vitamin-rich produce to ensure you benefit from true food-life-balance. The offer changes regularly according to the season and the availability of local ingredients, including vegan, dairy free and superfood components. The starters have between 200 and 300 calories, main courses between 400 and 600 calories and the desserts between 50 and 150 calories.



Allergens & Intolerancen

Please contact our service team for information about ingredients in our dishes that may cause allergies and/or intolerances.

Declaration of meat

turkey hen: IT | chicken: CH | pork: CH, IT | beef: CH, ARG | veal: CH | salmon: NO | tuna: THA | Prawns: ARG
octopus: middle east Atlantic/FAO major fishing Area nr 34, northeast Atlantic/FAO major fishing Area nr 27, Black Sea/FAO major fishing Area nr 37

Declaration of baked goods

toast: CH | toast for croutons: CH/DE | focaccia: in-house production (CH) | twisted bread for bruschetta: CH |
pizza: in-house production (CH)