



M – What Remains

It's not just a logo. It's what remains.

The „M“ stands for **Murano**, but also for:

Mémoire – memory of flavors, gestures, and peoples.

Matière – matter, the product treated with honesty and respect.

Main – the hand, the craft that gives form.

Moment – the moment share.

Our cuisine is not a spectable – it is a stance.

We believe in what is real: honest cooking, with products that make sense, by people you know.

No fake, no frills – just flavor, care, and respect.

We cook for today, with respect for yesterday – and a desire for tomorrow.

Because what remains when everything fades? The flavor. The moment. The human being.





A WARM WELCOME TO MURANO RESTAURANT

**We invite you to enjoy a thoughtfully curated selection of dishes,
created to make your visit truly memorable.**

**We are always happy to accomodate individual requests and to guide
you – wether in choosing your dishes or the perfect pairing of drinks.**

The Murano Team



The „Fait Maison“ label identifies restaurants that prepare their dishes entirely, or for the most part, in their own kitchens. It celebrates the Savoir-faire of Swiss gastronomy and meets consumers' demand for transparency.

It resists the standardization of taste while promotion regionality and seasonality. Dishes that do not meet the „Fait Maison“ criteria are marked with an asterisk (*).





Murano's Signature Dishes

Dishes that evolve. And dishes that endure.

These dishes are our personal expression – shaped by memories, encounters, and the inspiration of the moment.

They change with the seasons – and with us. Here, every gesture counts. Every ingredient has purpose. And every plate carries a piece of our story. These are our most honest creations: alive, free, real. No copies. Only dishes you remember.

MEMORIES OF A BEGINNING

A touch of melancholy, a hint of mystery. Like a quiet opening to a story you can taste.

Foie gras de Canard 28.50

Gently cooked duck foie gras, served with a house-made apple chutney — sweet with a delicate acidity. Finished with a fine port wine gelée, carrying autumnal depth. A classic, reimagined — and filled with memory.

Lamb's Lettuce with Goat Cheese Crostini (Trio) 18.50

Delicate lamb's lettuce, served with three warm goat cheese crostini: walnuts, honey, and chimichurri. Accompanied by house-made croûtons and a honey-mustard dressing.

SOUP & POT-AU-FEU IN THE BODUM-SIPHON

Prepared in a Bodum siphon coffee maker, our broths develop deep, intense aromas through slow and precise infusion.

A unique culinary experience, where each soup and pot-au-feu is created before your eyes.

Clear Oxtail-Soup with Gratinated Marrow Bone 24.50 | 28.50

Aromatic, clear oxtail broth, slowly and precisely extracted in the Bodum siphon. Served with braised root vegetables and an oven-gratinated marrow bone — powerful, refined, and traditional.

Beef Fillet & Porcini Pot-au-Feu 34.50

Tender beef fillet and aromatic porcini mushrooms, slowly infused in the Bodum siphon. A clear, intense broth — balanced between tradition and modernity.





FROM THE GRANA PADANO WHEEL

Prepared directly inside the Grana Padano wheel, for an incomparable aroma and an authentic Italian touch. An experience for true gourmets, offered in a selection of variations:

✓ Chanterelle Risotto

32.50 | 36.50

Creamy Risotto with chanterelles, capturing the full, earthy flavour of the forest.

Paccheri* with Pistachio and Bacon

34.00 | 38.00

Fresh paccheri in a creamy pistachio sauce, refined with Grana Padano and delicate roasted notes, topped with crispy pan-fried bacon.

An Italian taste experience, finished directly in the Grana Padano wheel.

NOT A SIDE DISH. A STATEMENT

When vegetables don't decorate, they speak.

✓ Stuffed Pumpkin with Vegetables and Gorgonzola

27.50 | 31.50

Oven-roasted pumpkin, filled with seasonal vegetables, onions, and fresh herbs. Gratinated with mild gorgonzola — creamy, fragrant, a piece of autumn that lingers.

✓ Pappardelle with Porcini Mushroom Filling

27.50 | 31.50

Delicately rolled pappardelle filled with an aromatic porcini mushroom stuffing, served with a rich red wine and dried mushroom jus, finished with butter. Earthy, deep, a quiet moment from the forest.

with Culurgiones*

Handmade culurgiones*, filled with pecorino, potatoes, and fresh mint - a delicate meeting of Sardinian tradition and Mediterranean finesse.





TAJINE – GENTLY BRAISED PLEASURE

Slowly braised in a traditional tajine vessel, our tajines develop rich, deep aromas, enhanced by spices and fresh ingredients.

Chicken Tajine with Lemon

37.50

Tender chicken in an aromatic lemon sauce, refined with green olives, carrots, onions, bell peppers, chickpeas, and potatoes.

Tajine of Braised Venison Shank with Figs

42.50

Slow-braised venison shank with dried figs and delicate floral spices, served with oven-roasted sweet potatoes, lemon thyme, and fresh orange gremolata.

THE CHEF'S CUT

Where craftsmanship meets instinct — and every cut tells its story.



Bavette (Flank Steak) with Shallots, Bistro Style

38.50

Tender bavette (flank steak), served with a gently braised shallot sauce and house-made French fries. A true bistro classic, with generous, authentic flavours for a moment of shared conviviality.

Canadian Black Angus Entrecôte (250 g)

53.50

Saftiges, Juicy, finely marbled Canadian beef, rich in flavour and perfectly grilled. Served with sautéed seasonal vegetables and a side of your choice.

Venison Escalope with Fresh Lingonberry Sauce

Kl. 36.50 Gr. 42.50

Tender venison escalope served with an aromatic lingonberry sauce, Brussels sprouts, and poached apple slices.

MEANT TO BE SHARE. GUARANTEED TO DELIGHT

When pleasure brings people together and the table becomes a stage.

...Chateaubriand For 2 or more (200g p.P.)

59.50-P/p

Tender chateaubriand, perfectly cooked and carved at your table.

Served with a velvety Sauce Béarnaise, accompanied by seasonal vegetables and a side of your choice. A piece of craftsmanship, a moment on stage - classically conceived, interpreted the Murano way.





THE CLASSICS THAT ENDURE

Honest. Familiar. Timeless.

Some dishes are simply meant to be enjoyed again and again.
No frills, no theatrics — just solid craftsmanship, quality ingredients, and true flavour.

Our classics bring exactly that to the plate:
reliability, quality, and a touch of comfort.

For those who know what they want – and why

DELICATE COLD – SIMPLE CLASSICS

✓ Mixed Salad

11.50

Fresh mixed leaf salads with crisp raw vegetables.

✓ Green Salad

9.50

A simple mixed leaf salad, light and refreshing.

✓ Caprese



18.50

Fresh tomatoes, creamy buffalo mozzarella, and aromatic basil.

Beef Tartare



30.50 | 38.50

Prepared at the table

House-made beef tartare, prepared before your eyes, served with tartare sauce, capers, onions, and toast.

+ French fries – 4.50 CHF

✓ Bruschetta Murano



15.50

Crispy bruschetta with fresh tomatoes, olive tapenade, and avocado.

Antipasti Misto

Kl 22.50 Gr 28.50

A refined selection of Mediterranean starters with seasonal vegetables, burrata, focaccia and italian charcuterie.





GENTLE HEAT, Refined Indulgence

Sliced escargot-style

Pan-fried beef cubes, served with aromatic Café de Paris sauce.

Starter (6 pieces, 100 g)

With rump steak

19.50

With beef fillet

26.50

Main Course (pieces, 200 g)

French fries

36.50

With rump steak

With beef fillet

44.50

Pumpkin Cream Soup

12.50

A velvety, aromatic soup made from fine pumpkin,

gently enriched with a touch of cream and spices, served with roasted pumpkin seeds.

VEGETARIAN FINESSE & ITALIAN CLASSICS

Spaghetti Carbonara



21.50 | 25.50

The Italian classic: Spaghetti in a creamy sauce made with egg, cream, crispy bacon, and Grana Padano.

Homemade Lasagne



26.50

Hearty beef Lasagna, layered with mozzarella and fresh basil, oven-baked until golden brown.

Parmigiana



25.50

Layered eggplant and tomatoes, baked with buffalo mozzarella and Grana Padano, a true delight of Italian cuisine.

*Fresh Gnocchi (Fontaneto, Italy)



30.50 | 34.50

with Taleggio and caramelized pears

Fresh gnocchi served with caramelized pears, toasted hazelnuts, and tender arugula, refined with melted Taleggio cheese, giving the dish a creamy, aromatic note.





HEART OF THE HEAT

Chicken Cordon-Bleu  	37.50
with Ricotta and sun-dried tomatoes	
<i>Juicy chicken breast filled with creamy ricotta and sun-dried tomatoes, adding a delicate, slightly sweet note. Served with sautéed seasonal vegetables and a side dish of your choice...</i>	
Wellbläch (Giant Bread Pork Schnitzel)  	31.50 37.50
<i>Extra-large, golden-breaded pork schnitzel, served with fresh seasonal vegetables and a side dish of your choice.</i>	
Argentinian Rump steak (200 g)	41.50
<i>Served with Café de Paris butter or green pepper sauce. Tender grilled rump steak from Argentinian grass-fed beef, accompanied by seasonal vegetables and a side dish of your choice.</i>	
Grilled beef fillet (250 g)	64.00
<i>Served with chimichurri or green pepper sauce. Tender grilled beef fillet, served with seasonal vegetables and a side dish of your choice.</i>	
Veal Osso Bucco (slow-cooked for 12 hours)	42.50
<i>Slowly braised veal in a rich red wine sauce, served with seasonal vegetables and a side dish of your choice.</i>	
Sautéed Calf's Liver (100 g 200 g)	36.50 43.50
<i>Tender pan-fried calf's liver, served with butter, sour, or Madeira sauce, accompanied by fresh vegetables and homemade rösti.</i>	
Veal Cordon-Bleu  	40.50 47.50
<i>Crispy breaded veal cordon bleu, filled and served with fresh vegetables and a side dish of your choice.</i>	
Veal Schnitzel with chanterelle sauce	40.50 47.50
<i>Pan-fried veal schnitzel, served with a creamy chanterelle mushroom sauce and risotto.</i>	





FROM FINE & FANTASY

Perch Fillet “Müllerin Style”

33.50 | 39.50

Delicately pan-fried perch fillet prepared “Müllerin style”, served with creamy spinach and boiled potatoes.

Salmon Fillet in Herb Crust

33.50 | 39.50

Juicy salmon fillet in an aromatic herb crust, served with a light beurre blanc sauce, seasonal vegetables and a side dish of your choice.

Sea Bass Fillet with Black Tagliolini

33.50 | 39.50

Gently pan-fried sea bass fillet, served with homemade black tagliolini, cherry tomatoes and fresh basil.





 **FLAMMENKUCHEN****The Classic** 20.50

Crispy flammkuchen base topped with quark, onions and bacon.

The Murano 23.50

Topped with quark, air-dried ham, onions, sun-dried tomatoes and fresh arugula.

 **The Alsatian** 23.50

Traditional Alsatian style with quark, onions, strong Munster cheese and potatoes.

New: All our pizzas are also available gluten-free*.

 **GOURMET-PIZZA****San Daniele** 24.50

Tomato sauce, Buffalo Mozzarella di Bufala Campana DOP, air-dried ham and Parmesan.

 **Vegana** 20.50

Tomato sauce, arugula, cherry tomatoes and balsamic glaze.

 **Brigitte** 23.50

Quark, mozzarella, fresh goat's cheese and honey.





 CLASSIC PIZZAS

 **Margherita**

18.50

Tomato sauce and mozzarella.

Bella Napoli

22.50

Tomato sauce, mozzarella, anchovies and capers.

 **Murano** 

22.50

Tomato sauce, mozzarella, egg, spinach and mushrooms.

 **Basilea**

23.50

Tomato sauce, Mozzarella, porcini mushrooms, eggplant, bell peppers, onions and garlic.

Prosciutto

22.50

Tomato sauce, mozzarella and ham.

Tonno

22.50

Tomato sauce, mozzarella, tuna and onions.

Calzone 

22.50

Folded pizza filled with tomato sauce, mozzarella, cooked ham, egg and mushrooms.

Pollo

24.00

Tomato sauce, mozzarella, mushrooms, chicken and onions.

CHF 1.50 per additional topping (mushrooms, salami, spicy salami, etc.).

The asterisk (*) indicates that the dish or ingredient does not meet the requirements of the "Fait Maison" label.

All prices are in CHF and include 8.1% VAT.





ZU GUTER LETZT

Last but not least

Our kitchen is **homemade**, crafted with attention to detail and with respect for your individual needs. We do our very best to adapt recipes—whenever possible—to food intolerances or allergies, so you can dine with us safely and enjoyably.

Please inform us as early as possible about any allergies or special requirements.

→ **In case of severe intolerances or allergies**, please let us know already when making your reservation—at least one day in advance during the week, and by Friday noon for a Sunday visit. We will then be happy to discuss possible adjustments to the dishes together with you. For special requests, please contact us on: **061 271 88 88**

Lactose-free options

Upon request, many of our dishes **can be prepared lactose-free**.

Please let us know when placing your order.

→ Despite the greatest care, **traces of lactose** cannot be completely excluded.

Gluten-free options

Upon request, we offer **gluten-free pasta, gluten-free bread, and gluten-free pizza**.

The gluten-free pizza is baked in a **disposable aluminium** tray to avoid any direct contact with gluten-containing products.

→ However, it is prepared in the same oven environment as regular pizzas.

In case of severe gluten intolerance (e.g. coeliac disease), we therefore recommend extra caution.

Fats and oils in our kitchen

We use exclusively:

– **sunflower oil, rapeseed oil, margarine, and olive oil** for cooking.

→ **We do not use peanut oil.**

For guests with severe allergies, we can prepare **French fries upon request in fresh oil for single use and in a separate fryer**.

We strictly ensure separate **storage and handling of nuts** to minimise cross-contamination as much as possible.





Allergens | Allergènes

For better clarity, the most common allergens are indicated for each dish on the menu using abbreviations or symbols.

Please note that, despite all due care, traces of allergens cannot be completely excluded.

Legend:

- GL** – Gluten
- LA** – Lactose / dairy products
- EI** – Egg
- NU** – Nuts (tree nuts, hazelnuts, etc.)
- KR** – Crustaceans / seafood

→ If you have any further questions, our team will be happy to assist you.

Origin of Main Ingredients

Chicken (CH) – Pork (CH) – Beef (AR) – Veal (CH) – Lamb (IR)

Perch fillet (EST) – Sea bass (GRC) – Prawns (THA) – Salmon (SCO) – Pike-perch (EST)

Bread (CH) – Game meat (East Germany)

Note: In case of supply shortages, Swiss beef may be used instead of the usual origin (AR). Rest assured, we always ensure the highest quality.

Our Values: Quality with Responsibility

Almost all of our dishes are homemade – we consciously avoid convenience products.

We pay close attention to the origin, quality and sustainability of our ingredients.

We're glad to have you with us.

Thank you for your trust – we look forward to pampering you and wish you a truly enjoyable time with us at Murano.

