

# **STARTERS**

#### **EUROPEAN**

1. Green Leaf Salad  Fresh mixed leaf salad  Italian/French dressing or balsamico vinegar and olive oil.	09.50
2. Soup Chef's daily recommendation (please inquire).	12.00
3. Mixed Salad  Leaf salad and mixed seasonal vegetable salads  Italian/French dressing or balsamico vinegar and olive oil.	12.00
4. Tomato, Avocado, Mozzarella Tartare  Dressed tomatoes and avocado with baby mozzarella topping.	14.50
5. Swiss Premium Beef Tartare (75g)	21.50
With pickles, onions, capers, served with toast and butter. Mild, medium or hot + cognac	4.00
ASIAN	
6. Mumbai Samosa Chaat  Triangles of dumplings stuffed with vegetables on a bed of chickpeas.	14.50
7. Ginger Beef Salad Served with pickled cucumber, fresh ginger and homemade chef dressing.	16.00
8. Finger food platters - Small approx. 2-3 persons -> 2 lamb rolls, 4 samosa, 4 prawns	28.50
8.1. Finger food platters approx. 3 persons -> 4 lamb rolls, 8 samosa, 8 prawns	47.00
VEGETARIAN DISHES	
<u>EUROPEAN</u>	
9. Homemade Vegetable Lasagna	23.50
Layers of vegetables lasagna with onions, celery and Parmesan cheese.	
10. Homemade Zucchini Ravioli	26.00

#### **ASIAN**



With onions, pepper and sage butter sauce.



11. Kerala Dal Curry  Red masoor dal with shallots, ginger, tomatoes, red chili, cumin seeds, turmeric, and curry leaves. Served with fluffy Jasmin rice.	26.00
12. Aubergines Beggen Bhurji  Smashed eggplant cooked with tamarind paste, red onions, coconut, ginger, garlic paste, tomato, Kashmiri chili, coriander powder, turmeric powder and five spices. Served with fluffy basmati rice.	27.00
13. Butter Paneer Masala  Homemade Indian white cheese cooked with tomatoes, onions, garlic, ginger, red chili, fresh cream and cashew paste. Served with fluffy Jasmin rice.	26.50
<b>14. Mixed Vegetable Curry</b> Seasonal vegetables cooked with coconut milk. Served with fluffy Jasmin rice.	26.50

Homemade butter naan bread: 4.00 / garlic naan bread: 4.50

# **MAIN COURSES**

## **EUROPEAN**

15. Homemade Beef Lasagna (CH) Onions, celery, tomato sauce with Parmesan cheese.	26.50
16. Swiss Premium Beef Tartare (150g) With pickles, onions, capers, served with toast and butter.	32.00
Mild, medium oder spicy + Cognac	4.00
17. Zurich-Style Veal Sliced	39.50
with seasonal vegetables, Rösti tartlets with mushroom cream sauce.	
18. Entrecôte in Slices (250g)	42.00
With seasonal vegetables, croquettes and Café de Paris sauce.	
19. Beef Fillet "Café de Paris" (250g)	46.50
Pommes allumettes à discretion with vegetable garnish.	
*For 2 people: Beef Fillet - 600g	91.50
*For 4 people: Beef Fillet – 1400g	178.50

## <u>ASIAN</u>

20. Thai Red Chicken Curry 30.00





Chicken, onion, garlic, carrots, bamboo shoots, Thai basil, coconut milk. Served with Jasmin rice.

<b>21. Kottu Rotti (Lamb Dish)</b> Popular food from Sri Lanka: Diced homemade flatbread mixed with lamb, carrots, leeks, onions, eggs, cabbage, lime and curry sauce.	30.00
22. Fitness Salad with Tibet Momos  Homemade Tibetan dumplings filled with minced beef, onions and spices. Served as a Fitness Salad. Italian/French dressing or balsamico vinegar and olive oil	30.00
23. South Indian Chicken Masala  Boneless chicken thigh cooked with spices, tomatoes, cream, fenugreek seeds, green cardamom, curry leaves and mustard seeds. Served with fluffy basmati rice.	31.50
<b>24. Chicken Biryani</b> Chicken and basmati rice simmered in spices. Served with raita, half boiled eggs and papadam.	31.00
<b>25. South Indian Butter Chicken</b> Tandoori chicken breast cubes with ginger sauce, onions, tomatoes, cream, cashews and spices. Served with fluffy basmati rice.	32.50
26. Kerala Beef Masala Diced beef cooked with South Indian mixed spices, ginger, tomatoes, dried coconut, curry and mustard seeds. Served with fluffy basmati rice.  FISH DISHES	34.50
EUROPEAN 27. Fitness Plots with Zonder Nuggets	28.50
27. Fitness Plate with Zander Nuggets Italian/French dressing or balsamico vinegar and olive oil.	20.50
28. Seasonal fish (please enquire)  Grilled fish served with boiled potatoes/creamed spinach and Mediterranean tomato sauce.	32.00
29. Grilled giant prawns Served with homemade tagliolini aglio, olio e peperoncino.  ASIAN	35.00
30. Kerala Fish Curry	35.00
Boneless white snapper fillet cooked with fresh tomatoes, ginger, chili powder, turmeric and curry leaves in coconut milk. Served with fluffy basmati rice.	23.00
31. Mango Prawn Curry	36.50
Freshly peeled king prawns cooked with fresh green mango, tomato, red chili, ginger, fenugreek seeds, curry leaves, lemon juice, coconut milk and fried onion.	



Served with fluffy basmati rice.



# **KLASSIKER**

32. Garnished sausage and cheese salad  French dressing.	26.00
33. Fitness plate with chicken crispies  Italian/French dressing or balsamico vinegar and olive oil.	28.00
34. «Gehacktes» und Hörnli  Minced beef (CH) with pasta and apple purée.	28.00
<b>35. «Schnipo»</b> Breaded pork escalope with French fries.	25.00
<b>36. Club-Sandwich</b> Breaded pork escalope with French fries.	31.00
37. Beef Hamburger With egg and bacon, served with fries allumettes.	31.00
38. «Wienerschnitzel»  Breaded veal escalope, served with French fries / cranberries and vegetable garnish.	42.50
KIDS AND ADULTMENU  39. Spaghetti Napoli  12.00 /	22.50
Spaghetti with tomato sauce.	
40. Spaghetti Pesto Spaghetti with Pesto-sauce.	24.00
41. Spaghetti Bolognese Spaghetti with beef (CH) and tomato sauce.	26.00
42. Chicken Nuggets With French Fries.  14.00	18.00
43. One Scoop of Ice Cream with Whipped Cream and Smarties Choice of vanilla, chocolate, strawberry and caramel.  **Offer only available for the Kids Menu.**	3.00

