



ROTER TURM BADEN

restaurant | bar | bistro

MENU

SOUPS

SOUP OF THE DAY 9

 COLD MANGO-CUCUMBER SOUP 13
with a hint of vanilla, crème fraiche and raspberry purée

TOMATO-COCONUT SOUP 14.5
with a creamy curry topping, basil pesto and zucchini-wrapped dates

SALADS

 SEASONAL GREEN SALAD 10.5

 SEASONAL MIXED SALAD 12.5

STARTERS

VEAL TUNA 23
thinly sliced veal on tuna sauce, caper berries and olives



ROASTED OCTOPUS (ESP) 24
with garlic, fresh herbs and paprika, served on arugula salad

BEEF TATAR 24
with homemade toast and butter

 SUMMER YELLOW BEETROOT TATAR 19
with homemade toast and butter

MAIN COURSES

VEGETARIAN / VEGAN

-  **CRISPY BAKED EGGPLANT TOWER** 34
with baba ganoush on a red paprika sauce and arugula
- CREAMY FERRON RISOTTO** vegetarian or vegan 30
refined with nectarines, melons, ripe cherry tomatoes and zucchini
-  **FRIED TOMATO GNOCCHI** 31
with arugula, olives, caper berries and feta cheese
-  **PEPERONATA-MOZZARELLA RAVIOLI** 30
Refined with butter foam, zucchini, oregano and confit cherry tomatoes
-  **SOMMER YELLOW BEETROOT TATAR** 31
with homemade toast and butter

Enjoy our homemade pasta. A product prepared at our in house food manufacture, headquart are located at Trinamo AG in Aarau.

FIT & HEALTHY

MELLINGER MARKED SALAD WITH SLICES OF MELON
with homemade herb butter

-  with a homemade lentil patty 30
with juicy chicken breast 32
with Swiss stream salmon fillet 41
with Wiener veal schnitzel 44
with beef entrecote 46

SALAD VARIATION ROTER TURM 34
chicken strips in a panko-poppy seed crust, iceberg lettuce, fresh strawberries, cipolotti and pepperoni, with a sesame-mustard-honey dressing





MAIN COURSES

SLICED BEEF ENTRECOTE with rosemary potatoes, cipolotti, confit cherry tomatoes and basil pesto	48
WIENER VEAL SCHNITZEL with homemade French fries and homemade ketchup	46
ROTER TURM BURGER Rump steak patty in a beetroot-bun, pineapple-chili-chutney, Swiss alpine cheese, lettuce, ketchup and homemade French fries	35
with homemade lentil patty	33
SPAGHETTI ROTER TURM with cubes of beef, chorizo and mushrooms in a light tomato cream	33
VEAL TUNA thinly sliced veal on tuna sauce, caper berries and olives	34
BEEF TATAR with homemade toast and butter	36

OUT OF THE WATER

CATFISH FILET with basil poppyseed sauce, tomato gnocchi and ripped cherry tomatoes	41
ROASTED OCTOPUS (ESP) with garlic, fresh herbs and paprika, served on arugula salad	31

DESSERT

 BLUEBERRY-VANILLA CRUMBLE			13
Blueberry-compote, vanilla crumble and raspberry sorbet			
 LEMON DREAM			12
foamy lemon mousse in a glass with vanilla crème fraîche			
 MELON-DAZE			13
whipped mango sorbet sprayed with strawberrysecco			
 WHITE ICE CREAM COFFEE			11
Whipped white coffee ice cream with cream		with cherry schnapps	+ 2
 THE CLASSIC FROM DENMARK			12
Bourbon vanilla ice cream with warm chocolate sauce			
 ROTER TURM			12
Apricot compote, yogurt wild berry ice cream raspberry coulis and whipped cream			
 ICE CREAM		per scoop	4.10
Bourbon vanilla		with whipped cream	+ 1.50
Yogurt wild berry			
Banana-cacao			
Stracciatella			
White coffee			
coconut			
 SORBET		per scoop	4.10
Raspberry		with whipped cream	+ 1.50
Melon			

A RESTAURANT WITH A SOCIAL MISSION

The Roter Turm restaurant is a place for drinking and dining, and it also serves as a workplace and learning field for people with disabilities. Our sponsor is TRINAMO AG in Aarau. Our concept includes a balanced diet-diverse, seasonal and innovative.

SUPPLIERS

We buy our meat exclusively from the butcher Metzger Müller in Baden.

Fish and crustaceans are supplied by Edelkrebs AG Frick, Happy Shrimps Winterthur, Localfish AG Winterthur and Dyhrberg AG Balsthal.

Jehle Gastro AG in Mellingen supplies us with fresh fruit and vegetables.

Our pasta variations and bread are produced in TRINAMO AG's food production facility in Aarau.

The risotto rice from Isola della Scala is supplied by Vini Sacripanti in Wettingen.

Our first-class ice cream is distributed by Giolito AG in Bern.

TURM IS A SLOW FOOD DONOR

Slow Food aims to counter fast food and to preserve local food traditions. Food is meant to be prepared in a way which respects the environment and our health. Manufacturers should receive a fair payment.

All our meat and fish originate from Switzerland, unless otherwise declared.

ALLERGIES / INTOLERANCES

Upon request, our staff are happy to inform you about ingredients that may cause allergies.

MEAT AND FISH DECLARATION

All our meat and fish originate from Switzerland, unless otherwise declared.

PRICES

All prices are in Swiss francs and including VAT