



ROTER TURM BADEN

restaurant | bar | bistro

MENU

SOUPS

SOUP OF THE DAY 9.5

 TOMATO-COCONUT SOUP 13
with creamy curry topping and basil oil

with a Swiss prawn skewer + 3.5

SALADS

 SEASONAL GREEN SALAD 10.5

 SEASONAL MIXED SALAD 12.5

MAIN COURSES

VEGETARIAN / VEGAN

CREAMY FERRON RISOTTO vegetarian or vegan 30
with green asparagus, goji berries and vanilla

 PEPERONATA-MOZZARELLA RAVIOLI 30
with foamy butter, zucchini, oregano and confit cherry tomatoes

MEAT

CHICKEN BREAST «SUPRÊME» 39
with pink pepper hollandaise sauce, risotto with green asparagus, goji berries and vanilla






ROTER TURM SPAGHETTI 33
with beef cubes, chorizo salami and mushrooms on a light tomato cream sauce

FISCH

CATFISH FILLET WITH WILD GARLIC SAUCE 41
with spring potatoes and colored cabbage stalks

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

DESSERT

 STRAWBERRIE-VANILLA CRUMBLE			14
Strawberry-compote, vanilla crumble and apricot sorbet			
 WHITE ICE CREAM COFFEE			11
made from soaked coffee beans and cream		with cherry schnapps	+ 2
 THE CLASSIC FROM DENMARK			12
Bourbon vanilla ice cream, with warm chocolate sauce and cream			
 ROTER TURM			12
Apricot-vanilla compote, yogurt wild berry ice cream, raspberry coulis and cream			
 ICE CREAM			
Bourbon vanilla		per scoop	4.20
Green tea		with cream	+ 1.50
Yoghurt wild berry			
White coffee			
Stracciatella			
Walnut			
 SORBET			
Apricot		per scoop	4.20
Melon		with cream	+ 1.50

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. fantasievoll.

SUPPLIERS

We buy our meat exclusively from the butcher Metzger Müller in Baden.
Fish and crustaceans are supplied by Dyhrberg AG, Dörig & Brandl.
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