



• SMALL •

Selection of 4 bites
CHF 26.- per person

• MEDIUM •

Selection of 6 bites
CHF 39.- per person

• LARGE •

Selection of 8 bites
CHF 52.- per person

• CLASSICS •

“PLÄTTLI”

with a selection of Swiss cheese & meats

TARTE FLAMBÉE

Smoked bacon • onions • crème fraîche

DATES WRAPPED IN BACON

TOMATO & MOZZARELLA SKEWERS

CRAYFISH COCKTAIL

on toasted baguette

BEEF TARTARE

on toasted baguette

MINI SMOKED SALMON WRAP

with horseradish cream

• DIPS •

HUMMUS

with flatbread

GUACAMOLE

with tortilla chips

BABAGANOUSH

with flatbread

OLIVE TAPENADE

with toasted Parisette

Regarding allergens and
intolerances, our staff will be happy
to assist you.
All prices are in CHF, including VAT.

• VEGETARIAN •

CREAM CHEESE “AMSELSPITZ”

on toasted baguette • herbs

EGGPLANT

on toasted baguette
sun-dried tomatoes

BRUSCHETTA

Tomatoes • basil pesto

GRISSINI

SBRINZ CHEESE CUBES

TARTE FLAMBÉE

Mushrooms • onions
crème fraîche

MINI QUICHE

with vegetables

GREEN OLIVES

NUTMIX “HELVETIA”

PIMIENTOS DE PADRON

Maldonsalt

• SOUPS •

CUCUMBER YOGURT SOUP

SEASONAL SOUP

Declaration:

Beef, pork, veal, poultry,
pike-perch: CH // Crayfish: CHN
Tuna: PHL // Bread: CH
Salmon: NOR, GB



• **STARTERS** •

CRAYFISH COCKTAIL in chicory leaf	9.50
SUMMER-ROLLS Tofu • cucumber • radish	12.50
BREADED PORTOBELLO MUSHROOMS Truffle mayonnaise	8.50
WATERMELON SALAD Mint • lime	9.50
TOMATO MOZZARELLA SALAD	9.50
CUCUMBER SALAD Dates • feta	9.50

• **CLASSICS** •

TARTE FLAMBÉE Bacon • onions • crème fraîche 2 pieces per person	8.50
TARTE FLAMBÉE Mushrooms • onions • crème fraîche 2 pieces per person	8.50
NIÇOISE SALAD Tuna • green beans • potatoes egg • olives • bell peppers	10.50
TABOULEH Parsley • pomegranate seeds	8.00
BOILED VEAL SALAD Lime • pepperoncini • coriander	14.00
ROAST BEEF SLICES Green sauce • pickled onions	14.00

• **SOUPS** •

SEASONAL SOUP	7.00
CAULIFLOWER COCONUT CREAM SOUP	8.00
CUCUMBER YOGURT SOUP	7.00

Regarding allergens and intolerances, our staff will be happy to assist you.
All prices are in CHF, including VAT.

• **MAINCOURSES** •

MINI MEATLOAF "HELVETIA" Mashed potatoes • veal jus	16.50
ZÜRICH-STYLE SLICED VEAL Rösti	18.00
WIEDIKERLI SAUSAGE SKEWER Potato salad • house mustard	12.00
SLICED CHICKEN STROGANOFF Rice	18.00
VEGAN THAI CURRY Jasmine rice • vegetables	16.50
SEASONAL RISOTTO	12.50
SEASONAL RAVIOLI Sage butter	12.50
CRISPY PIKE-PERCH Lemon • Sauce Tataré	14.50
EGGPLANT PARMIGIANA Basil pesto	14.00
BRIOCHE-BUN WITH PULLED PORK White BBQ sauce • crispy onions	12.50
KING PRAWNS Garlic • peperoncini	16.00
GROUND BEEF SAUCE Macaroni • applesauce • Sprinz cheese	14.50

• **DESSERTS** •

PANNA COTTA with seasonal fruits	7.50
CHOCOLATE MOUSSE	9.50
PINEAPPLE SALAD Sour cream ice cream	9.50
CHOCOLATE CAKE whole, approx. 10 pieces	60.00
CHEESECAKE whole, approx. 10 pieces	60.00

Declaration:

Beef, pork, veal, poultry,
pike-perch: CH // Crayfish: CHN
Tuna: PHL // Bread: CH // Salmon: NOR, GB