



THE CHEF'S RECOMMENDATION

AUTUMN SALAD 24.50

Prosciutto San Daniele, Figs, Sherry Vinaigrette

RISOTTO AL PORTO 38.50

Funghi porcini e pinoli

BELUGA LENTILS & SCALLOPS 28.50

Oliveoil Feta Infusion

FRIED SQUID 32.50

Spinach salad and java beans hummus

VEAL CHOP 400GR. 72.50

with rosemary-butter

CHATEAUBRIAN CAFÉ DE PARIS SAUCE 158.00

For 2 Persons

Choose 2 sides

All prices are in CHF, tax inclusive



STARTERS

BUTTERHEAD LETTUCE SALAD 12.50

with house dressing

BURRATA

from Puglia with datterini tomatoes 19.50

GREEK SALAD 19.50

AVOCADO - CARROT SALAD 16.50/25.50

with tomato Vinaigrette

CAESAR SALAD

With Chicken

Parmesan, Bacon and Croutons

29.50

BEEF TATAR 29.50 (135gr) / 38.50 (235gr)

TOM KHA GAI 17.50

All prices are in CHF, tax inclusive





HOMENAJE PASTA

HOMENAJE TORTELLONI 22.50 / 32.50

with Ricotta & Spinach on Sage Butter

HOMENAJE TAGLIERINI 24.50 / 32.50

Minced Veal on white cream – sauce

HOMENAJE CAVATELLI 36.50

Cherry tomato sauce, Salsiccia and Broccoli

PAPPARDELLE CHANTARELLES 32.50

SPAGHETTI AGLIO E OLIO PEPERONCINO 36.50

Beef Filet oder Black Tiger Shrimps

VEGAN

AUJERGINE WITH CHILI SIN CARNE 31.50

Sweet potato wedges

All prices are in CHF, tax inclusive





MEAT DISHES

WIENER SCHNITZEL 48.50

French fries or cucumber salad

SLICE OF VEAL ZÜRICH STYLE 52.50

Rösti

BEEF FILLET 56.50

Café de Paris (200gr)

VENETIAN STYLE VEAL LIVER 42.50

Rösti

SIDE DISHES

French fries, Taglierini, 8.00

White wine Risotto with Parmesan cheese 12.00

Green beans, Spinach, Broccoli, Ratatouille 8.00

All prices are in CHF, tax inclusive





FISH DISHES

TUNA STEAK WITH PISTACHIO CRUST

sautéed red onions, olives & capers 47.50

SEA BASS

lemon sauce, chard leaf & potatoes 48.00

GRILLED SHRIMPS & SQUID 24.50 / 34.50

Garlic peperoncino & olivoil

SIDE DISHES

French fries, Taglierini, 8.00

White wine Risotto with Parmesan cheese 12.00

Green beans, Spinach, Broccoli, Ratatouille 8.00

All prices are in CHF, tax inclusive