



STARTERS

EUROPEAN

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| 1. Green Leaf Salad | 09.50 |
| Fresh mixed leaf salad
Italian/French dressing or balsamico vinegar and olive oil. | |
| 2. Soup | 12.00 |
| Chef's daily recommendation (please inquire). | |
| 3. Mixed Salad | 12.00 |
| Leaf salad and mixed seasonal vegetable salads
Italian/French dressing or balsamico vinegar and olive oil. | |
| 4. Tomato, Avocado, Mozzarella Tartare | 14.50 |
| Dressed tomatoes and avocado with baby mozzarella topping. | |
| 5. Swiss Premium Beef Tartare (75g) | 21.50 |
| With pickles, onions, capers, served with toast and butter.
Mild, medium or hot
+ cognac | |

ASIAN

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| 6. Mumbai Samosa Chaat | 14.50 |
| Triangles of dumplings stuffed with vegetables on a bed of chickpeas. | |
| 7. Ginger Beef Salad | 16.00 |
| Served with pickled cucumber, fresh ginger and homemade chef dressing. | |
| 8. Finger food platters - Small | 28.50 |
| approx. 2-3 persons -> 2 lamb rolls, 4 samosa, 4 prawns | |
| 9. Finger food platters | 47.00 |
| approx. 3 persons -> 4 lamb rolls, 8 samosa, 8 prawns | |

VEGETARIAN DISHES

EUROPEAN

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| 10. Homemade Vegetable Lasagna | 23.50 |
| Layers of vegetables lasagna with onions, celery and Parmesan cheese. | |
| 11. Homemade dried tomato ravioli | 26.00 |
| With ricotta, rocket, pesto and cream sauce with basil | |



ASIAN

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| 12. 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 |
| 13. 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 |
| 14. 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 |
| 15. Mixed Vegetable Curry
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

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| 16. Homemade Beef Lasagna (CH)
Onions, celery, tomato sauce with Parmesan cheese. | 26.50 |
| 17. Swiss Premium Beef Tartare (150g)
With pickles, onions, capers, served with toast and butter.
Mild, medium oder spicy
+ Cognac | 32.00
4.00 |
| 18. Zurich-Style Veal Sliced
Seasonal vegetables, Rösti tartlets and mushroom cream sauce. | 39.50 |
| 19. Entrecôte in Slices (250g)
Rösti croquettes, vegetable garnish and béarnaise sauce. | 42.00 |
| 20. Beef Fillet "Café de Paris" (250g)
French fries, vegetable garnish and béarnaise sauce. | 46.50 |





ASIAN

21. Thai Red Chicken Curry **30.00**

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

22. Kottu Rotti (Lamb Dish) **30.00**

Popular food from Sri Lanka: Diced homemade flatbread mixed with lamb, carrots, leeks, onions, eggs, cabbage, lime and curry sauce.

23. Fitness Salad with Tibet Momos **30.00**

Homemade Tibetan dumplings filled with minced beef, onions and spices. Served as a Fitness Salad. Italian/French dressing or balsamico vinegar and olive oil

24. South Indian Chicken Masala **31.50**

Boneless chicken thigh cooked with spices, tomatoes, cream, fenugreek seeds, green cardamom, curry leaves and mustard seeds. Served with fluffy basmati rice.

25. Chicken Biryani **31.00**

Chicken and basmati rice simmered in spices. Served with raita, half boiled eggs and papadam.

26. South Indian Butter Chicken **32.50**

Tandoori chicken breast cubes with ginger sauce, onions, tomatoes, cream, cashews and spices. Served with fluffy basmati rice.

27. Kerala Beef Masala **34.50**

Diced beef cooked with South Indian mixed spices, ginger, tomatoes, dried coconut, curry and mustard seeds. Served with fluffy basmati rice.

FISH DISHES

EUROPEAN

27. Fitness Plate with Zander Nuggets **28.50**

Italian/French dressing or balsamico vinegar and olive oil.

29. Grilled giant prawns **35.00**

Served with Spaghetti aglio, olio e peperoncino.

ASIAN

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.

36.50



31. Mango Prawn Curry

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 26.00

French dressing.

33. Fitness plate with chicken crispies 28.00

Italian/French dressing or balsamico vinegar and olive oil.

34. «Schnipo» 25.00

Breaded pork escalope with French fries.

35. Club-Sandwich 31.00

Breaded pork escalope with French fries.
We only offer the club sandwich on Saturday and Sunday).

36. «Wienerschnitzel» 42.50

Breaded veal escalope, served with French fries / cranberries and vegetable garnish.

KIDS AND ADULTMENU

37. Spaghetti Napoli 12.00 / 22.50

Spaghetti with tomato sauce.

38. Spaghetti Bolognese 14.00 / 26.00

Spaghetti with beef (CH) and tomato sauce.

39. Chicken Nuggets 14.00 / 18.00

With French Fries.

