



STARTERS

Green Leaf Salad 08.50

Fresh mixed leaf salad
Italian/French dressing or balsamico vinegar and olive oil.

Soup 09.50

Chef's daily recommendation (please inquire).

Mixed Salad 10.50

Leaf salad and mixed seasonal vegetable salads
Italian/French dressing or balsamico vinegar and olive oil.

Tomato, Avocado, Mozzarella Tartare (On request) 15.00

Dressed tomatoes and avocado with baby mozzarella topping.

Swiss Premium Beef Tartare (75g) 19.50

With pickles, onions, capers, served with toast and butter.
Mild, medium or hot
+ cognac 4.00

Mumbai Samosa Chaat 15.50

Triangles of dumplings stuffed with vegetables on a bed of chickpeas.

Ginger Beef Salad 16.00

Served with pickled cucumber, fresh ginger and homemade chef dressing.

Finger food platters - Small 28.50

approx. 2-3 persons -> 2 lamb rolls, 4 samosa, 4 prawns

Finger food platters 47.00

approx. 3 persons -> 4 lamb rolls, 8 samosa, 8 prawns

VEGETARIAN DISHES

Homemade Vegetable Lasagna 23.00

Layers of vegetables lasagna with onions, celery and Parmesan cheese.

Homemade ravioli 23.00

Please ask the staff about the filling and sauce.

Kerala Dal Curry 23.00

Red masoor dal with shallots, ginger, tomatoes, red chili, cumin seeds, turmeric, and curry leaves. Served with fluffy Jasmin rice.

Aubergines Beggen Bhurji 23.00

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.





Butter Paneer Masala 23.00
Homemade Indian white cheese cooked with tomatoes, onions, garlic, ginger, red chili, fresh cream and cashew paste. Served with fluffy Jasmin rice.

Mixed Vegetable Curry 23.00
Seasonal vegetables cooked with coconut milk. Served with fluffy Jasmin rice.

Homemade butter naan bread: 4.00 / garlic naan bread: 4.50

MEAT DISHES

Homemade Beef Lasagna (CH) 24.50
Onions, celery, tomato sauce with Parmesan cheese.

Swiss Premium Beef Tartare (150g) 32.00
With pickles, onions, capers, served with toast and butter.
Mild, medium oder spicy 4.00
+ Cognac


Hungarian beef goulash 36.00
Braised beef with potatoes, peppers, onions, and spices.
Served with mashed potatoes.

Zurich-Style veal sliced 38.00
Seasonal vegetables, Rösti tartlets and mushroom cream sauce.

Beef-filet stroganoff 38.00
Spaetzli and sour cream.

Entrecôte in Slices (250g) 38.00
Rösti croquettes, vegetable garnish and béarnaise sauce.

Thai Red Chicken Curry (European spiciness) 29.50
Chicken, onion, garlic, carrots, broccoli, zucchini, bamboo shoots, Thai Basil, coconut milk. Served with Jasmin rice.

Kottu Rotti (Lamb Dish) 29.50 
Popular food from Sri Lanka: Diced homemade flatbread mixed with lamb, carrots, leeks, onions, eggs, cabbage, lime and curry sauce.





Fitness Salad with Tibet Momos

29.50

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

South Indian Chicken Masala (European Spiciness)

29.50

Boneless chicken thigh cooked with spices, tomatoes, coconut milk, fenugreek seeds, green cardamom, curry leaves and mustard seeds. Sauce / spices, all pureed. Served with fluffy basmati rice.

South Indian Butter Chicken (mild)

31.50

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

Kerala Beef Masala (European Spiciness)

33.50

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

FISH DISHES

Fitness Plate with Zander Nuggets

26.00

Italian/French dressing or balsamico vinegar and olive oil.

Grilled giant prawns

31.50

Served with Spaghetti aglio, olio e peperoncino.

Mango Prawn Curry

31.50

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

St. Gallen bratwurst Onion sauce and French fries.	20.00
Garnished sausage and cheese salad French dressing.	24.00
Fitness plate with chicken crispies Italian/French dressing or balsamico vinegar and olive oil.	26.00
«Schnipo» Breaded pork escalope with French fries and vegetable garnish.	25.00
«Wienerschnitzel» Breaded veal escalope, served with French fries / cranberries and vegetable garnish. (Preparation time: 20 min.)	41.50

KIDS AND ADULTMENU

Chicken Nuggets Spaghetti with French fries.	14.00	/	18.00
Spaghetti Napoli Spaghetti with tomato sauce.	12.00	/	20.00
Penne all'arrabbiata	12.00	/	21.00
Spaghetti Bolognese Spaghetti with beef (CH) and tomato sauce	14.00	/	23.00
Spaghetti Carbonara	14.00	/	23.00

