



STARTERS

EUROPEAN

1. Green Leaf Salad **10.50**

Fresh mixed leaf salad with cherry tomatoes, served with homemade dressing – italian/french/basil oil.

2. Soup **10.50**

Chef's daily recommendation (please inquire).

3. Mixed Salad **11.50**

Cherry tomatoes, cucumbers, and seasonal vegetables/salads with homemade dressing – italian/french/basil oil.

4. Tomato, Avocado, Mozzarella Tartare **14.00**

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

4.00

ASIAN

6. Mumbai Samosa Chaat **14.00**

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

7. Ginger Beef Salad **15.00**

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

8. Butter Foie Gras **15.00**

Served with South Indian Bellini and fig chutney.

VEGETARIAN DISHES

EUROPEAN

9. Homemade Vegetable Lasagna **22.50**

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

10. Homemade Zucchini Ravioli **26.00**

with onions, pepper and sage butter sauce.





ASIAN

11. Kerala Dal Curry **25.00**

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

12. Hyderabadi Beggen Bhurji **27.00**

Smashed eggplant cooked with tamarind paste, red onions, peanuts, coconut, ginger, garlic paste, tomato, Kashmiri chili, coriander powder, turmeric powder and five spices. Served with fluffy basmati rice.

13. Butter Paneer Masala **27.00**

Homemade Indian white cheese cooked with tomatoes, onions, garlic, ginger, red chili, fresh cream, and cashew paste. Served with fluffy basmati rice.

14. Mixed Vegetable Curry **24.50**

Seasonal vegetables cooked with coconut milk. Served with fluffy basmati rice.

MAIN COURSES

EUROPEAN

15. Homemade Beef Lasagna (CH) **25.50**

Onions, celery, tomato sauce with Parmesan cheese.

16. Swiss Premium Beef Tartare (150g) **32.00**

With pickles, onions, capers, served with toast and butter.

Mild, medium oder spicy

+ Cognac

4.00

17. Green Zurich-Style Veal and Beef Sliced **38.50**

with seasonal vegetables and homemade taglierini with mushroom cream sauce.

18. Entrecôte in Slices (250g) **42.00**

With seasonal vegetables, croquettes, and Café de Paris sauce.

19. Beef Fillet "Café de Paris" (250g) **46.50**

Pommes allumettes à discretion with vegetable garnish.

*For 2 people: Beef Fillet - 600g

91.50

*For 4 people: Beef Fillet – 1400g

178.50





ASIAN

20. Thai Red Chicken Curry **29.00**

Chicken, onion, garlic, carrots, peppers, bamboo shoots, Thai basil, coconut milk with jasmine rice

21. Kottu Rotti (Lamb Dish) **25.50**

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

22. Fitness Salad with Tibet Momos **26.50**

Tibetan dumplings filled with minced beef, onions and spices. Served as a Fitness Salad with homemade Dressing - italian/french/basil oil. (Preparation time 25 min.)

23. South Indian Chicken Masala **33.00**

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

25. South Indian Butter Chicken **33.00**

Tandoori oven-roasted chicken thigh with ginger sauce, onions, tomatoes, cream, cashews and spices. Served with fluffy basmati rice.

27. South Indian Lamb Curry **36.00**

Freshly diced lamb cooked with potatoes, carrots, garam masala and white curry sauce. Served with fluffy basmati rice

28. Green Lamb Sorba **35.00**

Lamb cooked with fresh mint, coriander, ginger, garlic, green chili, cream and coconut milk. Served with fluffy basmati rice.

29. South Indian Beef Ularthi **36.00**

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

FISH DISHES

EUROPEAN

30. Fitness Plate with Zander Nuggets **24.50**

with homemade dressing – italian/french/basil oil.

ASIAN

31. Kerala Fish Curry **36.00**

Boneless white snapper fillet cooked with fresh tomatoes, ginger, chili powder, turmeric and curry leaves in coconut milk. Served with fluffy basmati rice.

32. Roasted Calamari Masala **36.00**

Fresh calamari cooked with tomatoes, red chili, ginger, fenugreek seeds, curry leaves, lemon juice, coconut milk, and fried onion, served with fluffy basmati rice.





33. Mango Prawn Curry

37.00

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.

BIRYANI

34. Vegetable Biryani

26.50

Vegetables and basmati rice simmered in spices. Served with raita and papadam.

35. Chicken Biryani

30.00

Chicken and basmati rice simmered in spices. Served with raita and papadam.

36. Malabar Lamb Biryani

36.00

Lamb and basmati rice simmered in Malabar spices. Served with raita and papadam.

KIDS MENU

37. Spaghetti Napoli

12.00

Spaghetti with tomato sauce.

38. Spaghetti Pesto

12.00

Spaghetti with Pesto-Sauce.

39. Spaghetti Bolognese

14.00

Spaghetti with beef (CH) and tomato sauce.

40. Chicken Nuggets

14.00

with french fries.

41. One Scoop of Ice Cream with Whipped Cream and Smarties

3.00

Choice of vanilla, chocolate, strawberry, and caramel.

Offer only available for the Kids Menu.

