

EVENING MENU SUMMER

BY EATING AT THE VIADUKT RESTAURANT, YOU ARE SUPPORTING A GOOD CAUSE. THE YOUNG PEOPLE WHO WORK HERE ARE INVOLVED IN A SUPERVISED PROGRAMME THAT AIMS TO GIVE THEM A FRESH PERSPECTIVE ON LIFE AT SCHOOL OR WORK. THIS INTEGRATION PROJECT IS JUST ONE OF SEVERAL AID PACKAGES ORGANIZED AS PART OF A SCHEME TO HELP YOUNG PEOPLE AND DRUG USERS BY THE NETZWERK FOUNDATION, AN INNOVATIVE, PRIVATELY RUN, NON-PROFIT ORGANIZATION.

A SERVICE OF THE **netz:werk** FOUNDATION FOR SOCIAL WORK, SPORT AND CULTURE

STARTERS

SUMMER LEAF SALAD

WITH GINGER CUCUMBER PICKLES, BLUEBERRIES, CURRY CASHEW NUTS AND BASIL VINAIGRETTE

13.50

WATERMELON SALAD VEGAN

WITH LILLET-MARINATED BERRIES AND VEGAN CREAM FRAICHE

14.–

MARINATED FETA CHEESE

ON BABA GANOUSH, CONFIT COLOURED CHERRY TOMATOES AND PAPRIKA OIL

15.50

HALF GIANT ARTICHOKE VEGAN

FROM THE ZÜRICH HIGHLANDS, WITH OLIVE OIL, LEMON AND FLEUR DE SEL

15.50

VIADUKT BEEF TARTARE (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

24.–

SOUP

PEACH GAZPACHO

WITH ESTRAGON OIL

12.50

FISH

CALAMARETTI ON ESCALIVADA (SMOKY GRILLED VEGETABLES)

AND BLACK INK FOAM, HERB-BULGUR

38.–

MEAT

SUMMER SAUSAGE WITH BLACK BEER AND ONIONS

PAN-FRIED POTATOES, LEAF SALAD AND ORANGE-POPPY MUSTARD

29.—

PAN-FRIED SUPREME OF CHICKEN BREAST (CH)

ON SPICY CARROT PUREE, WITH WILD BROCCOLI AND HOMEMADE SWEET CHILI MARMELADE

38.—

VIADUKT BEEF TARTARE (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

38.—

VEAL STEAK FROM THE ROUND (CH)

WITH SPICY MUSHROOM SALAD, POLENTA CHIPS AND MADEIRA JUS

42.—

VEGAN | VEGETARIAN

OVEN-ROASTED SWEET POTATOES

WITH RADISH LABNEH, POMEGRANATE VINAIGRETTE AND ROCKET SALAD

27.—

SPAGHETTINI (VEGAN OPTION AVAILABLE)

WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL

(ALSO AVAILABLE GLUTEN-FREE)

28.—

WHOLE GIANT ARTICHOKE (VEGAN)

FROM THE ZÜRICH HIGHLANDS, WITH OLIVE OIL, LEMON AND FLEUR DE SEL

28.—

CRUNCHY PANKO-COATED TEMPEH (VEGAN)

WITH GRILLED COURGETTES AND RASPBERRY SALSA

31.—

SUSTAINABLE, REGIONAL, FRESH: WHENEVER POSSIBLE, THESE ARE OUR GUIDING PRINCIPLES. OUR PRODUCTS COME FRESH DAILY FROM LOCAL SUPPLIERS. WHEN NOT DECLARED OTHERWISE, THE MEAT IS FROM SWITZERLAND. SOME OF OUR VEGETABLES ARE GROWN ON OUR OWN PLOT IN SEEGRÄBEN.

DESSERTS

SMALL FERMENTED OAT CREAM <small>VEGAN</small> (HOMEMADE OAT YOGURT) WITH FRESH BERRIES	10.50
STRACCIATELLA CHEESECAKE MOUSSE WITH APRICOT AND LEMON THYME SABLÉ BISCUIT	13.—
ROASTED NECTARINE AND ALMOND TART WITH HONEY-AND-WHISKY SAUCE, MERINGUE FOAM	14.—
HOMEMADE CHOCOLATE CAKE WITH DOUBLE CREAM AND BERRY SAUCE	15.—
TUB OF ICE CREAM BY L'ARTISAN GLACIER ACCORDING TO AVAILABILITY	8.—