

# EVENING MENU SPRING

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

## MIXED LEAF SALAD

WITH HOUSE DRESSING, SHOOTS AND BREAD CHIPS

11.50

## SPRING LEAF SALAD

WITH VERJUS-AND-CHIVE DRESSING, COLOURED RADISH AND BREAD CHIPS

14.50

## CAULIFLOWER-AND-MUSTARD TARTARE VEGAN

WITH APPLE-AND-CELERY SALAD

17.50

## BELUGA LENTIL SALAD

WITH HOMEMADE GRAVAD LAX AND HORSERADISH FOAM

21.50

## VIADUKT BEEF TARTARE 80G (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

26.—

# SOUP

## CREAM OF HERB SOUP

14.50

# FISH

## PAN-FRIED FILLET OF TROUT "A LA MEUNIERE" (CH)

WITH BLUE POTATOES AND BUCKSHORN PLANTAIN

38.—

# MEAT

## SPRING SAUSAGE

(FENNEL SEEDS/DRIED TOMATOES, PASTIS)

WITH PAN-FRIED POTATIOES, LEAF SALAD AND PASTIS MUSTARD

29.—

## VIADUKT BEEF TARTARE 120G (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

39.—

## BREAST OF CORN-FED POULARDE STUFFED

MORRELS AND CREAM CHEESE WITH RED WILD RICE AND GRILLED SPRING ONIONS

41.—

## VEAL STEW

WITH COLOURED OLIVES, SAUTÉED SPRING VEGETABLES AND HERB TAGLIATELLE

43.—

# VEGAN | VEGETARIAN

## SPAGHETTINI

CHILLI TOMATO SUGO, MASCARPONE, PINE KERNELS AND BASIL

(ALSO AVAILABLE GLUTEN-FREE AND/OR VEGAN)

29.—

## SAUTÉED SWISS CHARD WITH SAFFRON AND CARAWAY

ON CRISPY SMASHED POTATOES, WITH PARSLEY PESTO AND PINE KERNELS

31.—

## SPICY CARROTS ON WILD GARLIC HUMMUS

WITH RADISH TZATSIKI

31.—

## BAKED FETA CHEESE IN FILO PASTRY

ON SWEET POTATO SLICES, WITH LEMON SALT AND LIME-AND-HONEY-VINAIGRETTE

33.—

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

## SEA BUCKTHORN CHEESECAKE

WITH COCOA CRUMBLE

16.–

## TUB OF ICE CREAM BY L'ARTISAN GLACIER

ACCORDING TO AVAILABILITY

8.–

## CAFÉ GOURMAND

COFFEE OR ESPRESSO WITH PETITS FOURS

10.–

## RHUBARB CRUMBLE VEGAN

WITH LIME CREAM

15.50

## HOMEMADE CHOCOLATE CAKE

WITH DOUBLE CREAM AND BERRY SAUCE

15.–

WITH RHUBARB CRUMBLE OR CHOCOLATE CAKE

+ SCOOP OF HOMEMADE VANILLA ICE CREAM (NON-VEGAN)

+5.–