

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

MIXED LEAF SALAD

WITH HOUSE DRESSING, SHOOTS AND BREAD CHIP

11.50

SUMMER LEAF SALAD

WITH SHERRY-RASPBERRY DRESSING, COLOURED COURGETTES AND BREAD CHIP

14.50

VEGETABLE CEVICHE **VEGAN**

WITH COCONUT MILK, CORIANDER AND CARAWAY

16.50

GIANT ARTICHOKE **VEGAN**

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

16.50 / 28.–

VITELLO TROTATO

VEAL WITH TROUT CREAM, CAPER APPLES AND SLICED ONION

22.–

VIADUKT BEEF TARTARE (80G / 120G) (BIO)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

26.– / 39.–

SOUP

TOMATO—AND—CHILLI GAZPACHO

WITH SERRANO CRUMBLE AND ANDALUSIAN OLIVE OIL

14.50

WITHOUT SERRANO CRUMBLE

13.–

MEAT

SUMMER-STYLE BRATWURST WITH HERBS

ROAST POTATOES, LEAF SALAD AND BLACKCURRANT MUSTARD

29.—

BAVETTE (FLANK) STEAK (150G) WITH CHIMICHURRI

POTATO GALETTES AND GREEN BEANS

41.50

VEAL CUTLET (130G)

WITH SAFFRON RISOTTO, PEPPERONATA AND ROSMARY JUS

43.—

FISH

SAUTEED OCTOPUS (MIDDLE-EAST-ATLANTIC)

WITH OLIVE-AND-COURGETTE RAGOUT AND „PAPAS ARRUGADAS“

42.—

VEGAN | VEGETARIAN

SPAGHETTINI (VEGAN OPTION AVAILABLE)

WITH TOMATOSAUCE, CHILLI, MASCARPONE, PINE KERNELS AND BASIL
(ALSO AVAILABLE GLUTEN-FREE)

29.—

ROASTED SUMMER VEGETABLES

WITH TURKISH KISIR SALAD (BULGUR) AND TAHINI DRESSING

32.—

CREAMY FREGOLA SARDA

WITH PEAS AND MINT RICOTTA

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

EARL GREY-MARINATED BERRIES WITH SABAYON AND PISTACHIO POWDER	15.50
COCONUT CAKE <small>VEGAN</small> WITH HOMEMADE CITRUS SORBET	14.50
HOMEMADE CHOCOLATE CAKE WITH DOUBLE CREAM AND BERRY SAUCE + SCOOP OF HOMEMADE VANILLA ICE CREAM (NON-VEGAN)	15.– +4.–
TUB OF ICE CREAM BY L'ARTISAN GLACIER ACCORDING TO AVAILABILITY	8.–
CAFÉ GOURMAND COFFEE OR ESPRESSO WITH PETITS FOURS	10.–