

# EVENING MENU AUTUMN

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

## AUTUMN LEAF SALAD

WITH GRAPE DRESSING, CARAMELIZED WALNUTS AND BREAD CRISP

14.–

## COLOURFUL LEAF SALAD

WITH HOUSE DRESSING, SPROUTS AND BREAD CRISP

11.50

## BEETROOT TARTE TATIN

WITH APPLE-AND-HORSERADISH SALAD, AND DILL OIL

16.–

## BAKED FIGS

WRAPPED IN RAW HAM, FOCACCIA AND CREAMED GOAT'S CHEESE

18.–

# SOUP

## CREAM OF PUMPKIN SOUP

WITH KIWI AND POPPY SEEDS

14.50

# MEAT

## CHESTNUT-AND-CRANBERRY SAUSAGE

WITH PAN-FRIED POTATOES, LEAF SALAD AND GRAPE MUSTARD

29.—

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

CARNE CRUDA STYLE, WITH PARMESAN, ROCKET, TOAST AND BUTTER

26.— / 39.—

## BREAST OF CORN-FED POULARDE (F)

WITH PORT WINE JUS, PAPPARDELLE, PUMPKIN-AND-LEEK VEGETABLES, AND KALE

41.—

## PAN-FRIED ENTRECOTE OF VENISON (CH, AT)

WITH PORT WINE JUS, SPAETZLE, RED CABBAGE, BRUSSELS SPROUTS, CHESTNUTS, SAFFRON PEAR, AND CRANBERRIES

46.—

# FISH

## SAUTEED CHAR FILLET (CH)

WITH WHITE WINE CREAM SAUCE, POMMES RISSOLEES AND MARKET VEGETABLES

39.—

# VEGAN | VEGETARIAN

## SPAGHETTINI (VEGAN OPTION AVAILABLE)

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

29.—

## POTATO PANCAKE

WITH SAUTÉED MUSHROOMS, AIOLI, PLUM CHUTNEY, AND KALE

32.—

## AUTUMN VEGETABLE DISH

WITH SPAETZLE, RED CABBAGE, BRUSSELS SPROUTS, KING OYSTER MUSHROOM, SAFFRON PEAR, CHESTNUTS, AND CRANBERRIES

33.—

## ACQUERELLO RISOTTO

WITH PEARS, TALEGGIO, AND SAGE

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

## POACHED QUINCE VEGAN

POACHED QUINCE WITH POMEGRANATE JUICE AND BLOOD ORANGE SORBET

14.—

## CHESTNUT TIRAMISU

WITH CRANBERRY COMPOTE

14.50

## HOMEMADE CHOCOLATE CAKE

WITH DOUBLE CREAM AND BERRY SAUCE

WITH SCOOP OF HOMEMADE VANILLA ICE CREAM

15.—

+4.—

## TUB OF ICE CREAM BY L'ARTISAN GLACIER

ACCORDING TO AVAILABILITY

8.—

## CAFE GOURMAND

COFFEE OR ESPRESSO WITH PETITS FOURS

10.—