

DESSERTS

MANDARIN TIRAMISU

WITH CANDIED KUMQUATS

14.50

WARM APPLE CRUMBLE VEGAN

WITH FLUFFY CINNAMON CREAM

14.50

DARK CHOCOLATE MOUSSE

WITH FLORENTINE BISCUITS AND BERRY SAUCE

15.–

ICE-CREAM SUNDAE BY L'ARTISAN GLACIER

ACCORDING TO AVAILABILITY

6.–

COFFEE GOURMAND

COFFEE OR ESPRESSO WITH PETITS FOURS

10.–

AFFOGATTO AL CAFFÈ

SCOOP OF VANILLA ICE CREAM WITH ESPRESSO

7.50

EVENING MENU

APPETIZER

MARINATED OLIVES

5.—

VIADUKT MIXED NUTS

5.—

SEASONAL HUMMUS WITH PITA BREAD

8.—

STARTERS

SEASONAL MIXED LEAF SALAD

WITH HOUSE DRESSING

9.50

LAMB'S LETTUCE SALAD WITH EGG, CROUTONS

WITH FRENCH DRESSING

12.50

WITH BACON

14.50

BAKED TOMME

WITH PEARS AND BALSAMIC HONEY, SERVED WITH CRISPY CIABATTA BREAD

16.—

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

CARNE-CRUDA-STYLE, WITH PARMESAN, RUCOLA, TOASTED BREAD AND BUTTER

26.— / 39.—

ROOT VEGETABLE-AND-PUMPKIN TARTARE

WITH HAZELNUT MAYONNAISE, HERB OIL AND WATERCRESS SALAD

15.—

SOUP

ONION SOUP

13.—

WITH COMTÉ BAGUETTE

14.50

FISH

PAN-FRIED FILLET OF SALMON (CH)

WITH NUT BUTTER FOAM, HASSELBACK POTATOES AND WINTER SPINACH

41.—

MEAT

SCHÜBLIG – PEPPER SAUSAGE

WITH PAN-FRIED POTATOES, LEAF SALAD AND ORANGE MUSTARD

29.—

RUMP STEAK (CH)

WITH HERB CRUST, VENERE RICE, SAUTÉED BROCCOLINI AND PORT JUS

41.—

ZÜRICH-STYLE CREAMY VEAL

AND MUSHROOM SAUCE WITH BUTTER RÖSTI

43.—

VEGAN | VEGETARIAN

SPAGHETTINI

WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL

29.—

RAVIOLI OF THE DAY

IN SAFFRON BUTTER WITH DRIED CHERRY TOMATOES AND CHIVES

34.—

OVEN-ROASTED POINTED CABBAGE **VEGAN**

ON EDAMAME PURÉE WITH MISO MAPLE SAUCE AND SESAME RICE

32.—

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. BREAD AND BAKED GOODS ARE FROM SWITZERLAND.