

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 WITH BACON	12.50 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 WITH COMTÉ BAGUETTE	13.– 14.50
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FISH

PAN-FRIED FILLET OF SALMON (CH) WITH NUT BUTTER FOAM, HASSELBACK POTATOES AND WINTER SPINACH	41.–
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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  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.