

EVENING MENU

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.

APPETIZER

MARINATED OLIVES	5.—
VIADUKT MIXED NUTS	5.—
SEASONAL HUMMUS WITH PITA BREAD	8.—

STARTERS

SEASONAL MIXED LEAF SALAD WITH HOUSE DRESSING	9.50
HOMEMADE KIMCHI WITH YAM PUREE, CASHEW PESTO, AND A COLOURFUL RADISH SALAD	15.—
GREEN ASPARAGUS SALAD WITH PARMESAN SHAVINGS, SERRANO HAM AND A PEPPER VINAIGRETTE	18.—
SMOKED FILLET OF TROUT (CH) ON KOHLRABI-AND-APPLE SALAD WITH BUTTERMILK FOAM AND OLIVE SALT	22.—
VIADUKT BEEF TARTARE (80 GR / 120 GR) (CH, ORGANIC) CARNE-CRUDA-STYLE, WITH PARMESAN, RUCOLA, TOASTED BREAD AND BUTTER	26.— / 39.—

SOUP

CREAM OF WHITE ASPARAGUS SOUP WITH HERB OIL	14.50
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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.

FISH

MONKFISH (ISL)

WITH SAUTÉED FENNEL, SAFFRON JUS, DILL-FLAVOURED PILAU RICE AND SERRANO HAMCHIP

41.–

MEAT

BEER-AND-ONION SAUSAGE FROM THE LOCAL REIF BUTCHERY (CH, PORK)

WITH CHIPOTLE MUSTARD, PAN-FRIED NEW POTATOES AND A SALAD BOUQUET

29.–

CHICKEN THIGH STEAK (CH)

WITH LYONNAISE POTATOES, SALSA ROJA AND SAUTÉED PEAS

39.–

BEEF FLANK STEAK (CH)

WITH GREMOLATA, MASHED SWEET POTATOES AND SAUTÉED GREEN ASPARAGUS

41.–

ZÜRICH-STYLE CREAMY VEAL

AND MUSHROOM SAUCE WITH BUTTER RÖSTI

44.–

VEGAN | VEGETARIAN

SPAGHETTINI

WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL

29.–

GRILLED CORN VEGAN

ON PEA GUACAMOLE, CHIPOTLE MAYONNAISE AND CRISPY TOFU

32.–

CHEDDAR RÖSTI

WITH LEMON-FLAVOURED CRÈME FRAÎCHE, SAUTÉED SWISS CHARD AND CHIVES

33.–

RAVIOLI (DAILY SELECTION FROM PASTA MERCATO)

WITH A LIGHT TALEGGIO CHEESE SAUCE, SAUTÉED MORELS AND ALMONDS

34.–

DESSERTS

RHUBARB COMPOTE <small>VEGAN</small> WITH YOGHURT CREAM AND PECAN NUT CRUMBLE	13.50
CREMA CATALANA WITH RED-BERRY COMPOTE	13.50
DARK CHOCOLATE MOUSSE WITH SOUR CHERRY COMPOTE AND PISTACHIOS	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