

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.

A SERVICE OF THE **netz:werk** FOUNDATION FOR SOCIAL WORK, SPORT AND CULTURE

APPETIZER

MARINATED OLIVES	5.—
VIADUKT MIXED NUTS	5.—
SEASONAL HUMMUS WITH PITA BREAD	8.50

STARTERS

SEASONAL MIXED LEAF SALAD WITH HOUSE DRESSING	9.50
BURRATA WITH GRILLED PEACH, LEMON BALM PESTO AND ROASTED PINE NUTS	18.—
SALMON TARTARE ON KISIR SALAD, PARSLEY MAYONNAISE AND YUFKA CHIPS	21.—
GIANT ARTICHOKE  WITH DIJON MUSTARD VINAIGRETTE AND FLEUR DE SEL	16.50 / 28.—
MULTI-COLOURED BABY RADISHES, FAVA BEAN SALAD  WITH TOMATO MAYONNAISE, MANGO, AVOCADO AND PEANUTS	15.—
VIADUKT BEEF TARTARE (80 GR / 120 GR) (CH, ORGANIC) CARNE-CRUDA-STYLE, WITH PARMESAN, RUCOLA, TOASTED BREAD AND BUTTER	26.— / 39.—

SOUP

WATER MELON-AND-TOMATO GAZPACHO  WITH CHILI CROUTONS	14.50
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FISH

OCTOPUS RAGOUT (ATLANTIC)
ON FREGOLA SARDA

40.—

MEAT

SALSICCIA WITH FENNEL SEEDS (SUPPLIED BY REIF BUTCHER'S)
WITH PAN-FRIED POTATOES, LEAF SALAD AND BLACKBERRY MUSTARD

29.—

BEEF KEBAB ON YOGHURT-HERB SAUCE
WITH TABOULÉ SALAD AND PEPPERMINT-PAPRIKA OIL

39.—

FRENCH CORN-FED CHICKEN WITH PORT WINE JUS
WITH APRICOT CHUTNEY, RED RICE AND SAUTÉED BEANS

39.—

ZÜRICH-STYLE CREAMY VEAL
AND MUSHROOM SAUCE WITH BUTTER RÖSTI

44.—

VEGAN | VEGETARIAN

SPAGHETTINI
WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL

29.—

«PIBIL»-STYLE FENNEL AND OYSTER MUSHROOMS
ON ROASTED ONION CREAM, CRISPY CORN, AND HERBS

32.—

COURGETTE FRITTERS
WITH DRIED TOMATO-FETA CREAM AND HERB SALAD

33.—

RAVIOLI (DAILY SELECTION FROM PASTA MERCATO)

34.—

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.

DESSERTS

COCONUT TART VEGAN

WITH RASPBERRY SORBET

13.50

APRICOT COMPOTE

WITH SOUR CREAM ICE CREAM AND HONEYCOMB

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.—

«AFFOGATO AL CAFFÈ»

SCOOP OF VANILLA ICE CREAM WITH ESPRESSO

7.50