DESSERTS

TARTE TATIN
WITH TOASTED HAZELNUTS AND HOMEMADE VANILLA ICE CREAM — 15.–

ROAST QUINCE VEGAN
WITH YUZU SORBET AND NUT BRITTLE — 14.50

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

Prices in CHF, including VAT

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 8.50

STARTERS

SEASONAL MIXED LEAF SALAD
WITH HOUSE DRESSING 9.50

CICORINO-CASTELFRANCO SALAD
DRESSED WITH MAPLE SYRUP-AND-ROSEMARY VINAIGRETTE,
PEARS, WALNUTS AND JERSEY BLUE FROM TRITT CHEESE 14.50

RAW HAM FROM GRAUBÜNDEN
WITH MARINATED CHANTERELLE MUSHROOMS AND NAPKIN DUMPLINGS 18.–

VIADUKT BEEF TARTARE (80 GR / 120 GR) (CH, ORGANIC)
CARNE-CRUDA-STYLE, WITH PARMESAN, RUCOLA, TOASTED BREAD AND BUTTER 26.– / 39.–

PIBIL-STYLE SEASONAL ROOT VEGETABLES VEGAN
WITH ONION CREAM, SMOKED ALMONDS AND WILD HERB SALAD 15.–

SOUP

CREAM OF PUMPKIN SOUP
WITH KAFFIR LIME LEAF OIL 14.50

FISH

PAN-FRIED SALMON FILLET (CH)
WITH CAPER-AND-LEMON VINAIGRETTE, CAULIFLOWER PUREE AND CRISPY RISOLÉE POTATOES 39.–

MEAT

GAME MEAT SAUSAGE
WITH PAN-FRIED POTATOES, LAMB'S LETTUCE AND CRANBERRY MUSTARD 29.–

ENTRECÔTE OF VENISON
WITH PORT JUS, SPAETZLE, RED CABBAGE, BRUSSELS SPROUTS, CHESTNUTS,
SAFFRON-POACHED PEAR AND CRANBERRIES 46.–

ITALIAN BEEF BRASATO (CH)
WITH BRAISED VEGETABLES, RED TICINO POLENTA AND HERB-FLAVOURED PANGRATTATO 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.–

RAVIOLI (DAILY SELECTION FROM PASTA MERCATO) 34.–

SEASONAL AUTUMN PLATTER
WITH SPAETZLE, RED CABBAGE, BRUSSELS SPROUTS, CHESTNUTS, SAFFRON-POACHED PEAR AND CRANBERRIES 34.–

SAUTÉED PUMPKIN VEGAN
WITH SAVOY CABBAGE, YELLOW AJI CREAM AND LINSEED CHIP 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.