

ENGLISCH

M E N U



STEAKHOUSE & TAPAS BAR

Cold Tapas AS A MAIN COURSE 3-4TAPAS P.P OF YOUR CHOICE

<i>cold garlic cream / bread</i>	9
<i>olives marinated with lime</i>	11
<i>marinated goat cheese with tarragon and parsley</i>	11
<i>spanish manchego / cheese</i>	14.5
<i>bruschetta tomatoes / garlic</i>	12.5
<i>bruschetta / guacamole / olives</i>	12.5
<i>serrano ham, garlic bruschetta</i>	17.5
<i>spicy pepper salami / garlic bruschetta-olives</i>	12.5

Warm Tapas

<i>fried avocado / aioli & lime</i>	12.5
<i>piementos de padron, seat salt</i>	12.5
<i>mushrooms wick garlic and parsley</i>	12.5
<i>bacon-wrapped dates</i>	12.5
<i>grilled octopus / parsley / garlic</i>	17.5
<i>serrano ham croquettes</i>	12.5
<i>prawns with chilli, garlic sherry parsley</i>	16.5
<i>bruchetta, beef stripes,, chimichurri</i>	24
<i>homemade spanish meatballs, tomato sauce, spicy</i>	12.5
<i>chorizo picante</i>	9
<i>simple chicken sticks bbq sauce</i>	14.5
<i>patatas bravas with aioli & salsa pikante</i>	12.5

children`s Menu
FINE FOOD FOR LITTLE GUESTS

fine dinig for our

little guests

tomato soup

or

green salad

8

spaghetti tomato sauce

16

chicken nuggets, french fries 18.00

ice cream

vanilla

chocolate.

4.5

Champagne & Prosecco & cry in the open

Champagne & Prosecco 1dl

Champagne Deutz Brut Crassic	16
Prosecco Zonin I Cava Villa Conchi Spanien	9.5 I 10

White Wine 1dl

Verdejo, Jose Periente	9.5
Sauvignon Blanc Nadine Saxer Neftenbach	9.5

Rose Wines 1dl

Nadine Saxer I Neftenbach	9.5
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Red Wine 1dl

Puro Malbec, Dieter Meier I Mendoza	10
Carmelo Roderio Roble I Tempranillo I Cabernet Sauvignon I Spain	9.5

Appetizers

SIMPLE SALAD 13
Lettuce salad / mango / pomegranate / walnuts / house dressing

BURRATA 19
burrata mozzarella / grape / tomatos, spinach / red onions / basil

Antipasti

TOMATOSOUP 13
with basil

BEEF TARTARE 26/36
with toast or house bread and marinated vegetables

BEEF CARPACCIO 27/37
with olives / pomegranate / arugula / parmesan

PASTA & VEGETARIAN

SPAGHETTI ALLA CHITARRA : 37/36/36
optional: with beef stripes/ chicken /shrimp
with onions, garlic, herbs, tomato, pepperoncini

RISOTTO GIARDINO with Safran 31
white wine risotto mediterranean, vegetables from the grill

Optional with shrimp / strips of beef fillet 37/39

GRILL A LA MINUTE»BARBECUED FOR YOU *Served with grilled Vegetables*

FISH 40
Sea bass fillet / Cherrytomato / hijack / Olives/ Lime

BEFF OJO DE AGUA from THE CHARCOALGRILL

Dieter Meier's Farm in Mendoza, Argentina

	200g	250g	300g	400g	500g
Fillet	55	66	76	95	115
Sirloin	43	55	66	76	90
Rib-Eye	43	55	66	76	90

40

Lamb fillet

Chimichurri

CAFE DE PARIS

Sirloinsteak 250g /300g- Tagliata / Cafe de Paris Sauce to fris allumettes

66/76

BEEF FILET MEDAILLONS 160g CRANBERRY

59

Cognac pepper sauce / risotto made with saffron

SIMPLE BURGER

30

Beef 180g /BBQ souce / with french fries allumettes

ILIR'S BURGER

48

Rib eye / appenzeller cheese / rocket / avocado / bbq-chimichurri sauce fries allumettes with truffle

CHICKEN BREAST CAFÉ DE PARIS

38

Tagliata with our house butter and fries allumettes

SIDE DISHES

7

Patas bravas with thymian

Avocado

White wine risotto

Vegetables with herbs

Spinach

Fries Allumettes

COOKING LEVELS

Rare

medium rare

Medium

medium well

DESSERT

crema catalana

13

warm chocolate cake with one scoop of vanilla ice cream

16

raspberries tiramisu

13

colonel, with, vodka

15

iced coffe

14

ice cream vanilla,, chocolate, mocha, lemon

5

ORIGIN OF THE PRODUCTS

Beef	Ojo de Agua, Argentina, Dieter Meier
Veal	Switzerland
Poultry	Switzerland
Lamb	Australia
Pork	Switzerland

OUR PARTNERS

Beef	Ojo de Agua, Argentina Mendoza Dieter Meier
Veal / Beef	Metzgerei Ziegler, Zürich
Lamb / Pork	Metzgerei Ziegler Zürich

Inform our employees about ingredients in our diets that may cause allergies or intolerances

Deklaration: Salmen: EU-CH Schrimps: VN Beef: AG /CH

Pork: CH Chicken: CH