

Cold Starters

Mixed Leaf Salad

House dressing
Balsamic or oil and vinegar. 12.50

Colourful Leaf Salad

With sautéed mushrooms 14.50

Tomato & Mozzarella Salad

With balsamic reduction
and olive oil 16.50

½ Beef Steak Tartare

Mild, medium or fiery
Served with butter and toast 25.50

Salad Bouquet

With dry-cured ham
and Parmesan 17.50

Swordfish Carpaccio

Marinated with herbs
and olive oil 17.50

Beef Carpaccio

With herbs,
olive oil and Parmesan 19.50

½ Salmon Tartare

Served with butter and toast 22.50

Warm Starters

Cream of Tomato Soup

With basil 12.50

Tagliatelle

With herb cream sauce
and smoked salmon strips 18.50

Grilled Aubergine

Baked with halloumi cheese 17.50

Scallops

On cucumber salad
(Tzatziki) 22.50

Vegetarian



Alpine Rösti

Baked with cheese
tomatoes, onions & egg

27.50

Aubergine Rolls with Mozzarella

With spicy tomato sauce
and baked with Parmesan

27.50

Tagliatelle

In spicy tomato sauce
with herb-infused olive oil

24.50

Authentic Greek Salad

Made to a secret recipe
from Greece

24.50

Handmade Ravioli

with spinach and ricotta filling
in a light pink cream sauce

29.50

Spätzli Skillet

Cheese spätzli with vegetables

28.50

Antipasti

«Bottega Platter»

Mediterranean delicacies. Let our varied selection surprise you
also available as a vegetarian option on request

29.50

Vegan Starters



Lentil & Barley Soup

Olive oil and organic herbs

14.50

Beetroot Carpaccio

Horseradish strips and olive oil

14.50

Vegane Hauptspeisen

Couscous

with vegetables and tomato purée,
olive oil and herbs

26.50

Dolmades

vine leaves stuffed with herb, onion and garlic
rice, with tomato sauce

30.50

Vegan Bean Stew

Hearty, in a spicy sauce,
with vegetables

26.50

Gnocchi

With homemade pesto
and diced tomatoes

25.50

Red Curry with Coconut Milk

Heart-shaped rice surrounded by
curried vegetables

28.50

Handmade Dumplings

filled with grilled vegetables
in a light red curry sauce
with vegetable strips

29.50

For information on allergens and the origin of our ingredients, please refer to the notice by the till, ask our staff or request our ingredient and allergen information sheet.

Ihr Oliver Canatar

Meat Dishes

Sirloin Steak «Café de Paris»

Unlimited shoestring fries 49.50

Beef Fillet «Café de Paris»

Unlimited shoestring fries 55.50

Zurich-Style Sliced Veal

light mushroom cream sauce
with homemade rösti 42.50

Grilled Corn-Fed Chicken Breast

With red wine sauce and
a side dish of your choice 35.50

Lamb Fillets

With red wine sauce and
a side dish of your choice 39.50

Sliced Chicken

In a light fruit curry sauce
served in a ring of rice 34.50

Calf's Liver

With homemade rösti
(while available) 42.50

Fitness Salad «Bottéga»

Salad platter with marinated
smoked salmon 32.50

Fit & Gesund

Gourmet Salad

Crisp salad with chicken strips
and mushrooms 28.50

Arielle

Crisp salads with
king prawns and herbs 34.50

Beef Steak Tartare «bottéga»

Mild, medium or fiery 35.50

Shangrilla

Crisp salads with
crispy spring rolls 28.50

Pasta

Tagliatelle

With herb cream sauce
and smoked salmon strips

34.50

Tagliatelle «Bottéga»

In spicy tomato sauce
Garlic and king prawns

36.50

Fischgerichte

Perch Fillets «Caribbean»

Pan-fried in banana and sage butter
with a side dish of your choice

38.50

Greek-Style King Prawns

With feta in a
herb tomato sauce

38.50

Perch Fillets with Almonds

Pan-fried with toasted almonds
with a side dish of your choice

38.50

Scallops

White wine and lemon butter
with a side dish of your choice

39.50

Mixed Fish Platter

A selection of lake and sea fish
in a light white wine sauce
with a side dish of your choice

39.50

Salmon Tartare

Served with butter and toast

35.50

Ask about our fish of the day

Side Dishes

Potato wedges, rösti, shoestring fries, pan-fried potatoes
Plain rice, tagliatelle, salad, vegetables