



**GREAT FOOD
IS LIKE GREAT SEX.
THE MORE YOU HAVE,
THE MORE YOU WANT.**

Soups

Cream of Tomato with Gin

12.50

British Masterpiece

Minestrone

13.50

Consommé of Vegetable Soup

Salad

Only as Starter/Main Course

Lettuce

11.50 / 15.50

Corn Salad

16.50 / 24.50

With Egg and Bacon

Spinach Salad

14.50 / 21.50

With Egg, Bacon and Pine Nuts served with Honey-Balsamico-Dressing

Witloof with Nuts

13.50 / 16.50

White Witloof Salad refined with Nuts

Starters

Only as Starter/Main Course

Marrow Bone

16.50

Bonefracture

Sea Bouquet

21.50 / 29.50

Shrimps & Squid fried in Olive Oil with Garlic und Chili

Steak Tartare

28.50 / 38.50

Beef Filet, manually prepared

Spanish Smoked Ham

22.50 / 29.50

Combined with Burrata

Tomatos & Burrata

18.50 / 22.50

Tomato Salad served two ways with Burrata

With extra charge also served as Main Course.

All prices include 7.7% value added tax and are enlisted in Swiss Francs (CHF).

Vegetarian

Grilled Mediterraneo

29.50

Mixed, grilled Vegetables accompanied with Burrata

Risotto

31.50

Arranged with Porcini

Pasta (home made)

Only as Starter/Main Course

Pappardelle

21.50 / 33.50

Shrimps on a Tomato Sauce with Cognac flambé

Truffleravioli

22.50 / 31.50

Filled with Curd Cheese served with Truffle Sauce

Tortelloni

20.50 / 28.50

Filled with Minced Meat in Butter and Sage

Taglierini

23.50 / 32.50

With Pieces of Filet in Tomato Cream Sauce and Basil

Cannelloni

27.50

Filled with Curd and Spinach.

Penne alla Stefano, De Cecco

21.50 / 28.50

Bacon, Cherry Tomato, Rocket Salad, Parmesan. It all adds up!

Meat

Wienerschnitzel 44.50

Classic breaded escalope of veal

Veal-Cordon Bleu (300gr.) 46.50

Superb Duo of Meat and Cheese

Meat Loaf 34.50

Traditional Treat accompanied with Gravy

Kikeriki 33.50

Crispy Chicken in Terracotta Pot served with Chili

Beef Paillard 48.50

Pounded Prime Filet

Veal Chop 400 gr. 59.50

Marinated with Rosemary

Beef Filet 200 gr. 54.–

Prime Filet served with Herb Butter or Green Pepper 300 gr. 78.–

Degree of doneness

Rare Rare means Rare. The centre is still raw.

Medium Still juicy meat and because of that it's very tasty.

Well done Burned – lets put it this way.
You ruined a peace of natur. The cook for sure hates you now.
But if you like it like that, well blame yourself.

Side Dishes

One Side Dish is included in the price.

Rice

Risotto

French Fries

Mashed Potatoes

Pappardelle

Vegetables

Spinach

Each additional Side Dish 6.50

Fish

Grilled Sole (500–600gr.) 56.50

With one Side Dish included

Fried Tunasteak with Sesame 44.50

Seasoned with sweet Soja-Chili-Dressing

Jumbo Shrimps Butterfly 46.50

With Olive Oil, Herbs and Chili.

Side Dishes

One Side Dish is included in the price.

Rice

Risotto

French Fries

Mashed Potatoes

Pappardelle

Vegetables

Spinach

Each additional Side Dish 6.50

Dessert

Chocolate Cake	11.50
Pineapple with Honey	11.50
Caramel Flan	10.50
Crema Catalana Flambé	12.50
Panna Cotta with Passion Fruit	12.50
Tiramisu	13.50

Declaration of Meat

Beef	Ireland, Australia
Veal	Holland, Switzerland
Chicken	France, Switzerland

Restaurant Schützengasse serves Fish and Meat from species-appropriate animal welfare.

Imported Meat can be produced with hormones as performance enhancers, with antibiotics and/or other performance enhancers.

Our Suppliers

Fish	G. Bianchi AG
Meat	Metzgerei Keller
Fruit and Vegetables	Gino Leone
Züribürli	Bäckerei Buchmann

Spanish Wine	Casa del Vino
Italien Wine	Vini Vergani
Prosecco	Raphael dal Bo
Soft Drinks and Likors	Erwin Huber Getränke
Coffee	Henauer

Our team is dressed in Scotch & Soda.