



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

SOUPS

Cream of Tomato with Gin

British Masterpiece

12.50

Minestrone

Consommé of Vegetable Soup

13.50

SALAD

Only as Starter/Main Course

Lettuce

12.50 / 19.50

Corn Salad

With Egg and Bacon

16.50 / 24.50

Spinach Salad

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

14.50 / 21.50

Witloof with Nuts

White Witloof Salad refined with Nuts

13.50 / 16.50

STARTERS

Only as Starter/Main Course

Marrow Bone

Bonefracture

16.50

Sea Bouquet

Shrimps & Squid fried in Olive Oil with Garlic und Chili

22.50 / 29.50

Steak Tartare

Beef Filet, manually prepared

28.50 / 38.50

Spanish Smoked Ham

Combined with Burrata

22.50 / 29.50

Tomatos & Burrata

Tomato Salad served two ways with Burrata

18.50 / 22.50

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

23.50 / 34.50

Shrimps on a Tomato Sauce with Cognac flambé

Truffleravioli

24.50 / 33.50

Filled with Curd Cheese served with Truffle Sauce

Tortelloni

22.50 / 29.50

Filled with Minced Meat in Butter and Sage

Taglierini

25.50 / 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 Classic breaded escalope of veal		46.50
Veal-Cordon Bleu (300gr.) Superb Duo of Meat and Cheese		48.50
Meat Loaf Traditional Treat accompanied with Gravy		35.50
Kikeriki Crispy Chicken in Terracotta Pot served with Chili		36.50
Beef Paillard Pounded Prime Filet		52.50
Veal Chop Marinated with Rosemary	400 gr.	64.50
Beef Filet Prime Filet served with Herb Butter or Green Pepper	200 gr. 300 gr.	54.– 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 nature. 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
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FISH

Grilled Sole (500–600gr.) With one Side Dish included	56.50
Fried Tunasteak with Sesame Seasoned with sweet Soja-Chili-Dressing	46.50
Jumbo Shrimps Butterfly With Olive Oil, Herbs and Chili	48.50

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Vegetables
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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
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Veal	Holland, Switzerland
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Chicken	France, Switzerland
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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
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Meat	Angst
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Fruit and Vegetables	Jeune Primeur
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Bread	Gold Bürli
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Spanish Wine	Casa del Vino
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Italien Wine	Vini Vergani
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Prosecco	Raphael dal Bo
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Soft Drinks and Likors	Erwin Huber Getränke
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Coffee	Nespresso
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