



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

SOUPS

Cream of Tomato with Gin British Masterpiece	12.50
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Minestrone Consommé of Vegetable Soup	13.50
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SALAD

Only as Starter/Main Course

Lettuce	12.50 / 19.50
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Corn Salad With Egg, Bacon & Figs	16.50 / 24.50
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Spinach Salad Egg, Bacon, Pomegranate & Pine Nuts with Honey-Balsamico-Dressing	14.50 / 21.50
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Chicory White & Red Chicory refined with Nuts & Orange	13.50 / 16.50
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Allioli Spanish Garlic cream wiht Olives	8.50
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Fisherman's Friend And for those who enjoy it and still want to Kiss	2.10
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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 Tatare

Beef Filet, only the best piece

26.50 / 36.50

Spanish Smoked Ham

Combined with Burrata

23.50 / 29.50

Tomatos & Burrata

Tomato Salad served two ways with Burrata

20.50 / 27.50

Ceviche

Peruvian specialty with fillet of Dorade, lime juice

24.50 / 31.50

PASTA (HOME MADE) & RISOTTO

Only as Starter/Main Course

Tris di Pasta

Agnolotti, Triangoli & Mezzelune seasonal filled

25.50 / 36.50

Truffleravioli

Filled with Curd Cheese served with Truffle Sauce

24.50 / 33.50

Green Tagliatelle

With minced Meat (Veal & Beef) on white wine Sauce

24.50 / 31.50

Taglierini

With Pieces of Filet in Tomato Cream Sauce and Basil

25.50 / 32.50

Faggottino

Filled with Truffle Burrata and Zucchini on Tomato Sauce

33.50

Black ink Crespelle

With Salmon, Turmeric and Pistachios

36.50

Risotto with Cime di Rapa

With Bacon, Stracchino and Pistachios

32.50

Risotto al Caffé

Veal, Espresso, Burrata & Olives, a small Masterpiece

35.50

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		36.50
Kikeriki Crispy Chicken in Terracotta Pot served with Chili		38.50
Piccata Milanese Thin in egg breaded veal escalope with Spaghetti Napoli		45.50
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, Taglierini, Vegetables, Spinach, Cucumber Salad

Each additional Side Dish 6.50

FISH

Grilled Sole (500–600gr.) 56.50
With one Side Dish included

Fried Tunasteak with Sesame 46.50
Seasoned with sweet Soja-Chili-Dressing

Jumbo Shrimps Butterfly 48.50
With Olive Oil, Herbs and Chili

Halibut 43.50
With roasted Patatoes, Cherry Tomatoes, Capers & Olives

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Each additional Side Dish 6.50

VEGETARIAN

Grilled Mediterraneo 29.50
Mixed, grilled Vegetables accompanied with Burrata

Canelloni 27.50
Filled with Curd and Spinach

DESSERT

Chessecake with Crumble & Passion Fruit	11.50
Profiteroles with Pistachios & Fior di Latte Ice Cream	13.50
Canoli Siciliani	10.50
Bavarese from three kinds of Chocolate	14.50
Baba au Rum	13.50
Tiramisu	12.50

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.