

AUTUMN CARD

APERIO SNACKS

MARINATED OLIVES

Chilli, Coriander, Lemon | 7.50

PUMPKIN HUMMUS

roasted Pumpkin Seeds, smoked Paprika Pita Crackers | 7.50

REGIONAL CHARCUTERIE & CHEESE PLATTER

homemade Pickles | 14

TRUFFLE FLAMMENKUCHEN | 18

Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

Meat and bread products
come from Switzerland

Wild boar — EU


Eglsfillet — EST

Mussels — NLD

Scallops — FRA

 Vegan

 Vegetarian

 Laktose free

 Gluten free

Prices in CHF incl. vat

COCKTAILS

SANTO STEFANO

Salinè/Salty Grapefruit | 13

LANDGASTHOF NEGRONI | 15

BE

White Vermouth Bodega Alvear, Sage, Tonic | 13

GIN & TONIC

with Gentleman's Gin from Basel | 18

ALPINE BITTER

from Swiss Mountain Tonic (alcohol free) | 5.50

PROSECCO

Solgo Extra Dry, Veneto | 8.50

CHAMPAGNE

Cuvée des Jean | 15

STARTERS available from 11.30 – 14.00 | 17.30 – 22.00

FREE-RANGE POACHED EGG

regional Kale, Creamed Sweetcorn | 16

LAMB'S LETTUCE SALAD

Egg, Bacon and Croutons | 14

BEEF TARTARE

toasted Klosterberg Bread | 21 / 34

CRISPY DUCK

Endive Salad with Sesame-honey dressing | 15 / 28

HOUSE CURED SALMON

Beetroot Salad, Hazelnuts | 18

MEDITERRANEAN FISH SOUP | 15

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MAIN COURSE

BEEF ENTRECOTE CAFÉ DE PARIS 🌾

Potato terrine, Turnip gratin | 45

MUSSELS MARINIÈRE 🌾 | 27

CAULIFLOWER AND YELLOW PEA CURRY 🥛 🌾 | 28

VEAL SCHNITZEL

French Fries | 46

PERCH FILLET FISH & CHIPS

mashy Peas, Tartar Sauce | 31

ZURICH STYLE SLICED VEAL 🌾

Butter Rösti, autumn Vegetable | 42

LINGUINE

baked Hokkaido Pumpkin, Chestnuts, Rocket, Hazelnut Oil | 28

VENISON ESCALOPE

Cognac Cream Sauce, Spaetzli, Red Cabbage | 39

BRAISED WILD BOAR SHOULDER 🌾

Mascarpone Bramata-Polenta, root Vegetables | 36

SAFFRON RISOTTO 🌾

Scallops, Beetroot | 32

DESSERT

TARTE TATIN

Allschwiller Vanilla Ice Cream | 14

CHOCOLATE MOUSSE | 13

NAPOLEON | 14

CHEF'S CHEESE SELECTION | 15

ICE-CREAM & SORBETS

per scoop | 4.40

AFTER DINNER

ESPRESSO MARTINI

from Schneider & The Seventh Sense | 16

SUSTAINABILITY

We are aware of our responsibility towards society and the environment. We always endeavour to act in an economically, ecologically and socially responsible manner. Our company's purchasing policy reflects this attitude.

*Groupe-***oniro**

Restaurant Brauerei | Safran-Zunft | Le Rhin Bleu
Bistro Kunstmuseum | Landgasthof Riehen | Oniro Catering



*With our newsletter we would like to
keep you informed about all our offers across
Groupe-Oniro.*