



## Meat

Klein

Scaloppine di Maiale al Gorgonzola ~ (pork veal served with gorgonzola sauce)	Chf. 18.50
Scaloppine di Maiale al Vino Bianco ~ (pork veal served with white wine sauce)	Chf. 18.50
Scaloppine di Maiale al Limone ~ (pork veal served with lemon sauce)	Chf. 18.50
Cotoletta di Maiale impanata con Patatine ~ (crumbed pork veal served with french fries)	Chf. 22.50
Petto di Pollo al Curry ~ (chicken breast served with curry sauce)	Chf. 22.50
Fitness Teller Poulet Brust Grilliert ~ (grilled chicken breast served with mixed salad)	Chf. 21.50
Rinds Entrecôte ~ (rib-eye steak)	Chf. 28.50
Rindsfilet an Cocktail Pfeffersauce ~ (beef tenderloin served with cocktail pepper sauce)	Chf. 38.50
Rindsfilet an Steinpilzsauce ~ (beef tenderloin served with penny bun sauce)	Chf. 39.50
Rindsfilet an Balsamicosauce ~ (beef tenderloin served with balsamic vinegar)	Chf. 38.50
Kalbs - Schnitzel an Steinpilzsauce ~ (veal cutlet served with penny bun sauce)	Chf. 25.50
Kalbs - Piccata mit Spaghetti an Tomatensauce ~ (crumbed veal cutlet served with spaghetti and tomato sauce)	Chf. 32.50
Saltimbocca alla Romana ~ (veal cutlet served with sage, dry cured ham with marsala sauce)	Chf. 25.50
Fegato Vitello alla Veneziana con Risotto al Grana Padano ~ (venetian-style calf liver served with risotto Grana Padano cheese)	Chf. 29.50

## Fish

Klein

Fritto Misto ~ (deep fried giant shrimps, squid and scallops)	Chf. 26.50
Calamari Fritti ~ (fried squid)	Chf. 22.50

## Side dish

Risotto mit Grana Padano ~ (risotto served with Grana Padano cheese)	Chf. 9.50
Gemüse ~ (cooked vegetables)	Chf. 7.50
Pommes ~ (french fries)	Chf. 6.50
Tagliolini mit Butter ~ (pasta with butter)	Chf. 6.50