

# STARTERS

<b>COLORFUL LEAF SALAD</b> <sup>1,2,3</sup> starter   sharing-bowl	13/23
<i>dressings:</i> italian-dressing / orange-thyme-dressing / walnut-dressing <i>toppings:</i> roasted nuts +2 / chopped egg +3 / parmesan +3 / crispy bacon +4	
<b>TURKISH HERB-SALAD</b> <sup>2</sup>	19
<i>avocado pesto   pomegranate-espuma   yogurt   pine nuts</i>	
<b>FRESH WINTER-SALAD</b> <sup>2</sup>	20
<i>lamb's lettuce   sauteed forest mushrooms   caramelized walnut   grapes</i> <i>recommendation:</i> crispy bacon +4	
<b>POMODORO AL FORNO E BURRATA</b> <sup>2</sup>	23
<i>colorful oven-tomatoes   burrata   aceto-balsamico   basil</i>	
<b>TUNA CEVICHE</b> <sup>1</sup>	27
<i>tuna   peanut-crunch   spring onions   chili   ponzu-miso-mayo   coriander</i>	
<b>BÒ TÁI CHANH</b> <sup>1,2</sup>	25
<i>vietnamese beef carpaccio   sweet basil   mint   peanut   shallot</i>	
<b>BEEF TARTARE</b>	29/42
<i>chives   mushrooms   mustard seeds   toast   philadelphia-butter-crème</i> <i>recommendation:</i> fresh truffle +8 / fluffy brioche +4 / french fries +4	
<b>TAGLIOLINI AL TARTUFO NERO</b>	18
<i>truffle-cheese-cream sauce   fresh black truffle</i>	
<b>GAMBAS AL AJILLO</b> <sup>1,2</sup>	22/37
<i>fried shrimps   garlic   olive oil   dried tomatoes</i>	
<b>GOCHUJANG KOREAN FRIED CHICKEN</b> <sup>1,2</sup>	19
<i>deep fried chicken bites   spicy gochujang sauce   sesame   spring onions</i>	
<b>CORN-SOUP</b> <sup>2</sup>	14
<i>corn   shallot   mango-polenta</i>	

## OUR STARTER SUGGESTION

### TAVOLATA

pro pers. 29

eating together is so much fun. **choose 4 different starters** for all on your table.

**gambas** al ajillo / **pomodoro e burrata** / colorful **leaf salad** with croûtons and parmesan / fresh winter **salad with mushrooms** / **tagliolini** with black truffle / beef **tartare** / tuna **cevice**

# HOMEMADE PASTA

## OUR SAUCES

*small size/ regular size*

**AL TARTUFO NERO**<sup>2</sup> 26/37  
*truffle-cheese-cream sauce | fresh black truffle*

**ALLO ZAFFERANO**<sup>2</sup> 24/35  
*saffron-champagne sauce | tomato-thyme-ricotta*  
**recommendation:** with grilled black tiger shrimps +8

**CON BURRO E SALVIA**<sup>2</sup> 22/33  
*butter | sage | baby tomatoes*

**AGLIO E PEPERONCINO**<sup>1,2,3</sup> 22/33  
*fresh chili | garlic | oil*

**AL RAGU E BALSAMICO**<sup>1,2</sup> 24/35  
*beef bolognese | balsamicojus | baby tomatoes*

**ALLA CARBONARA DI SAUCERIA**<sup>2</sup> 24/35  
*bacon | egg yolk | parmigiano*

**ALLE VONGOLE IN BIANCO**<sup>2</sup> 26/37  
*clams | prosecco | chili | parsley | celery*

CHOOSE YOUR FAVORITE PASTA *(also gluten free available)*

**PACCHERI RIGATI**



**MAFALDINE**



**TAGLIOLINI**



# FIELD

- THAI KAENG MASAMAN** <sup>1,3</sup> 32  
*thaicurry with peanuts | potatoes | onion | cauliflower | jasmin-rice*  
*recommendation:* mango chutney +2 / crunchy chicken +7 / shrimps +8
- VEGAN TARTLET** <sup>1,3</sup> 30  
*with mushrooms & vegan camembert-cheese | walnuts | cranberry | small salad*
- PROSECCO-RISOTTO WITH MUSHROOMS** <sup>2</sup> 24  
*creamy risotto | refined with prosecco | forest mushrooms*  
*recommendation:* fresh truffle +8

# FARM

- BEEF TENDERLOIN CAFÉ DE PARIS** <sup>2</sup> ca. 180g | 250g 44/54  
*grilled rare, gratinated with lots of herb butter. to cook on your own.*
- JAPANESE TORI-KATSU** <sup>1</sup> approx. 18 min 30  
*deep fried panko chicken | spring onions | coleslaw | tonkatsu-sauce*
- INDIAN CHICKEN TANDOORI** <sup>2</sup> approx. 18 min 33  
*spicy tandoori-chicken | raita-sauce | jasmin-rice*  
*recommendation:* mango chutney +2

# SEA

- SAKE TERIYAKI** <sup>1</sup> approx. 190g 36  
*sauteed salmon fillet | teriyaki-sauce | asian vegetables*

# GRILL

CHOOSE YOUR FAVORITE SAUCES TO OUR GRILL-DISHES  
chimichurri<sup>1,2,3</sup> / herb butter / port jus<sup>2</sup> / morel jus<sup>2</sup>  
garlic-mayo<sup>1,2</sup> / bbq-sauce<sup>1</sup> / mango chutney<sup>1,2,3</sup> / raita<sup>2</sup>

- OCTOPUS** <sup>1,2</sup> approx. 190g 36  
*just the best from the octopus*
- BLACK ANGUS BEEF TENDERLOIN** <sup>1,2</sup> approx. 180g or 250g 54/69  
*best argentinian beef tenderloin*
- CHARRA BEEF SIRLOIN** <sup>1,2</sup> approx. 200g 55  
*best spanish beef sirloin*

# SIDES

<b>FRENCH FRIES</b> <sup>1,2,3</sup>	7
<i>handcut-style</i>	
<b>TAGLIOLINI</b>	7
<i>handmade tagliolini tossed in butter</i>	
<b>TRUFFLED TAGLIOLINI</b>	11
<i>handmade tagliolini tossed with truffle-cream and fresh truffle</i>	
<b>SEASONAL VEGETABLES</b> <sup>2</sup>	8
<i>fresh mixed vegetables from the market</i>	
<b>MUSHROOM-PROSECCO-RISOTTO</b> <sup>2</sup>	9
<i>creamy risotto with prosecco, butter, mascarpone and forest mushrooms</i>	
<b>JASMIN-RICE</b> <sup>1,2,3</sup>	5
<i>jasmin-rice refined with kaffir lime leaves and lemongrass</i>	
<b>SIDE SALAD</b> <sup>1,2,3</sup>	7
<i>colorful leaf salad with italian dressing</i>	

# SAUCES

<b>CHIMICHURRI</b> <sup>1,2,3</sup>	2
<i>cold, argentinian herbsauce for beef and fish</i>	
<b>HERBBUTTER</b> <sup>2</sup>	2
<i>our café de paris herbal mixture</i>	
<b>PORT JUS</b> <sup>2</sup>	3
<i>72h cooked beef jus refined with port-wine</i>	
<b>MOREL JUS</b> <sup>2</sup>	4
<i>72h cooked beef jus refined with morel and cream</i>	
<b>GARLIC-MAYO</b> <sup>1,2</sup>	2
<i>homemade mayonnaise refined with garlic</i>	
<b>BBQ-SAUCE</b> <sup>1,2</sup>	2
<i>our refreshing tomato-chutney with smokey pepper</i>	

# GOOD TO KNOW

***everything is homemade.** all dishes are freshly prepared daily with the utmost care and craftsmanship. We do not use prefabricated dishes and rely on the skills of our chefs.*

*our high-quality standards, staff, table culture and interior should lead to a unique experience for all our guests.*

*the sauceria team wishes you a wonderful visit and bon appetit!*

***1; lactose free 2; gluten free 3; vegan***

*pork, chicken, beef; ch/ blackangus-beef; arg/ charra-beef; esp/ shrimps; vnm clams; it/ octopus; ita/ salmon; nor/ tuna; phl*

*all prices are in swiss francs including the actual VAT.*