

COLD STARTERS

COLORFUL LEAF SALAD *starter | sharing-bowl* 13|23
italian- or caesar- oder orange-thyme-dressing

+add some toppings

roasted nuts (2), chopped egg (3)
parmesan (3), bacon (4), shrimps (8)

CLASSIC CAESAR SALAD 17
baby lettuce | parmesan | croûtons

+add some bacon (4)
crispy chicken (7) or shrimps (8)

 **TURKISH HERBSALAD** 18
avocado pesto | pomegranate-espuma | yogurt | pine nuts

 **TARTARE DI POMODORI E BURRATA** 23
tomato-tartare | burrata | basil-milk-foam

 **PEA-APPLE-GAZPACHO** 13
cumin | sour cream-basil-mousse

SPICY ASIAN TUNA CEVICE 26
peanut-crunch | spring onions | chili | ponzu-miso-mayo | coriander

 **BEEF CARPACCIO** 25
classic carpaccio | rucola | parmigiano | olive oil | balsamico

+add some fresh truffle (11)

BEEF TARTARE *starter | main course* 29|42
chives oil | mushrooms | philadelphia-buttercrème | pumpnickel
will be served with toast-bread and salted butter. *

**our suggestion; with fluffy brioche (+4) or french fries (+4)*

WARM STARTERS

TAGLIOLINI AL TARTUFO NERO 18
truffle-cheese-cream sauce | fresh black truffle

 **GAMBAS AL AJILLO** *starter | main course* 21|36
fried shrimps | garlic | olive oil | dried tomatoes

 **COZZE ALLA MARINARA** 19
mussels belgian style | tomato-prosecco-sauce | garlic | chili

 **CALAMARI FRITTI** 17
deep fried octopus rings | lime | garlic-mayo

TAVOLATA to be ordered from the whole table per pers. 29
sharing is having fun. you **choose about 4 different dishes** that
we will serve in the middle of the table. something for everybody.

pomodoro e burrata

insalata verde with croûtons and parmigiano

turkisch herbsalad

tagliolini al tartufo nero

beef tartare with toastbread

gambas al ajillo

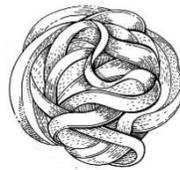
calamari fritti

HOMEMADE PASTA

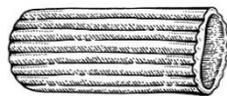
choose your pasta;



MAFALDINE



TAGLIOLINI



**PACCHERI
RIGATI**

small pleasure | normal pleasure

 **AL TARTUFO NERO** 24|35
truffle-cheese-cream sauce | fresh black truffle

 **ALLO ZAFFERANO** 23|34
saffron-champagne sauce | tomato-thyme-ricotta
+shrimps (8)

   **ALL'ARRABBIATA** 22|33
spicy tomato sauce | chili | basil

 **ALLE VONGOLE IN BIANCO** 25|36
clams | prosecco | chili | parsley | celery

  **AL RAGU E BALSAMICO** 23|32
beef bolognese | balsamicojus | baby tomatoes

 **ALLA CARBONARA DI SAUCERIA** 23|34
bacon | egg yolk | parmigiano

gluten free pasta available (not homemade).

GRILL- SPECIALTIES

-  **OCTOPUS** *approx. 190g* 35
just the best from the octopus
-  **GIANT SHRIMPS** *approx. 230g* 32
served whole with shell
-  **TUNA STEAK** *approx. 200g* 42
classic grilled medium-rare
-  **VEAL CHOP** *approx. 300g* 59
served with the bone
-  **BLACK ANGUS TENDERLOIN** *approx. 180g oder 250g* 51|66
best argentinian beef

to all grill specialties are 2 sauces included.
each additional sauce costs 2.--

  **chimichurri** *cold argentinian herbsauce*

 *café de paris-herbutter*

 **garlic** *mayonnaise*

 **chili** *mayonnaise*

 *jus de port*

 **bbq-sauce** *sauceria style*

 **guacamole**

  **mango-chutney**

 **raita** *yogurt with cucumber, tomato, and garlic*

**our side dishes are on following page*

SAUCERIA CLASSICS

BEEF TENDERLOIN CAFÉ DE PARIS ca. 180g | 250g **42|52**
 the original from geneva. grilled rare, gratinated with lots of herb butter. to cook on your own.

 **JAPANESE TORI-KATSU** approx. 18 min **30**
deep fried panko chicken | spring onions | coleslaw | tonkatsu-sauce

 **INDIAN CHICKEN TANDOORI** approx. 18 min **32**
spicy tandoori-chicken | raita-sauce | jasmin-rice
+ mango-chutney (2)

   **RED THAI KAENG PHET** vegan **29**
red curry | vegetables | cashews | jasmin-rice
+ mango-chutney (2)

FRESH VEGGIE WRAP **29**
filled with summer veggies | herb sour cream | guacamole | salad

SIDE DISHES

FRENCH FRIES 7
POTATO SALAD 8
TAGLIOLINI 7
TRUFFLED TAGLIOLINI 11
JASMIN-RICE 5
SEASONAL VEGETABLES 8
GRILLED CORN ON THE COB 6
COLOFRUL LEAFSALAD 7



GLUTEN FREE



VEGAN



LACTOSE FREE

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!

ALLERGIES

Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

DECLARATION

pork	switzerland
chicken	switzerland
beef	switzerland
black angus beef	argentina
veal	switzerland
shrimps	vietnam
octopus	italy
tuna	philippines
calamari	spain
musseln	netherlands
clams	italy/ netherlands

all prices are in swiss francs including the actual VAT.