

COLD STARTERS


-  **COLORFUL LEAF SALAD** 12|22
italian-, japanese-, french- or honey mustard dressing
- +nuts (2), egg (3), parmesan (3), bacon (6), shrimps (8)
-  **LAMB'S LETTUCE SALAD** 16
boiled chopped egg | croûtons | french dressing | cress
- +bacon (6), shrimps (8)
-  **FRESH TURKISH HERB SALAD** 18
"beber knolle"-cheese | avocado | pomegranate-espuma | yogurt | pine nuts
-  **TUNA TATAKI** 20
japanese-mayo | edamame | sesame | lemongrass-ginger-vinaigrette
-  **MEDITERRANEAN OCTOPUS SALAD** 24
potatoes | kalamatra olives | gremolata
-  **POMODORO AL FORNO E BURRATA** 23
oven-tomato | burrata | herbs | balsamico | garlic
-  **BEEF TARTARE** 140g | 200g 28|40
tenderloin beef | tomato-whiskey foam | onion relish | mustard seeds
will be served with toast-bread and salted butter.

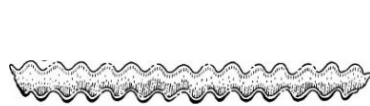
our suggestion;
with fluffy brioche (+6) or french fries (+7)

WARM STARTERS

- POTAGE AUX OIGNONS ET CHAMPIGNONS** 15
onion-mushroom soup | truffle | puff pastry topping
-  **ASIAN TOMATO-COCONUT SOUP** 12
lemongrass foam | kaffir lime
- +shrimps (8)
-  **MOULES À LA MARINIÈRE** 19
mussels | prosecco | tomato | chili | herbs | celery
-  **GAMBAS AL AJILLO** 19|34
fried shrimps | garlic | olive oil | baby & dried tomatoes
- EBI TEMPURA** 21
deep fried shrimps | tempura | japanese mayo

FRESH HOMEMADE PASTA

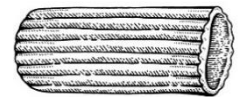
 choose your pasta;



MAFALDINE



TAGLIOLINI



**PACCHERI
RIGATI**

choose your sauce;

AL TARTUFO NERO

truffle-cheese-cream sauce | fresh black truffle

21|36



AGLIO E PEPERONCINO

garlic | chili | herbs

18|33

+shrimps (8)

ALLO ZAFFERANO

saffron-champagne sauce | tomato-thyme-ricotta

19|34



SUGO DI POMODORO E BUFALA

fresh baby tomato sauce | buffalo mozzarella | pine nuts

19|34



FRUTTI DI MARE

shrimps | octopus | mussels | langoustine | garlic | chili

22|37




AL RAGU E BALSAMICO

beef bolognese | balsamicojus | baby tomatoes

20|35

FROM THE SEA

 **GRILLED OCTOPUS** 35
chimichurri | herbs | spinach teriyaki-style

 **MOULES ET FRITES** 37
mussels | saffron mayo | french fries

 **PEPPERED TUNA-STEAK** *medium-rare* 42
tomato-ginger-chutney | baby tomatoès | spinach teriyaki-style

side dishes on following page

FROM THE EAST

JAPANESE PANKO CHICKEN 29
deep fried chicken leg without bones | tonkatsu

  **THAI KAENG PHAK** 30
spicy green thai curry | vegetables | cashews | jasmine rice

+tofu (3), chicken stripes (7), shrimps (8)

our suggestion;
with mango chutney (+2)

 **INDIAN CHICKEN TANDOORI** 29
chicken leg without bones | spicy tandoori-marinade | raita

CRUNCHY FETA-CHEESE 26
zucchini | sesame | tomato chutney

side dishes on following page

FROM THE BUTCHER

 **BEEF TENDERLOIN CAFÉ DE PARIS** 180g | 300g 42|58
the original from geneva.

will be served with ratatouille

 **BLACK ANGUST BEEF TENDERLOIN** 180g | 300g 56|79
with portjus, truffle-cream-jus (+5) or sauce bernaise.

will be served with ratatouille

side dishes on following page

SIDE DISHES

 FRENCH FRIES	7
 PROSECCO RISOTTO	9
BUTTER TAGLIOLINI	7
TRUFFLED TAGLIOLINI	11
 JASMIN RICE	5
 RATATOUILLE	8
 SPINACH TERIYAKI-STYLE	9
 LEAF SALAD	7

SOME MORE SAUCES?

 SAFFRON-MAYO mayonnaise refined with saffron	2
JAPANESE-MAYO mayonnaise refined with dashi and sesame	2
 TOMATO-GINGER-CHUTNEY our ketchup	2
 HOT CHILI chopped chili with olive oil	2
 CHIMICHURRI cold argentinian herb sauce	2
 SALSA VERDE cold mediterranean herb sauce	2
TONKATSU japanese «bbq»-sauce with a sweet flavor	2
 MANGO CHUTNEY sweet-spicy mango sauce	2
 RAITA yogurt with cucumber, tomato and garlic	2
 SAUCE BERNAISE classic french buttersauce with tarragon	5
PORTJUS 72 hour reduced redwine-jus refined with port	5
TRUFFLE-CREAM-JUS 72 hour reduced redwine-jus refined with truffle and cream	7



GLUTENFREE



GLUTENFREE POSSIBLE



VEGAN



VEGAN POSSIBLE

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
chicken
beef
shrimps
mussels
octopus
tuna
langoustine*

*Switzerland
Switzerland
Switzerland
Vietnam
Netherlands
Italy
Philippines
Denmark*

All prices are in Swiss Francs including 7.7% VAT.