

STARTERS

COLORFUL LEAF SALAD 13|23
italian- or french- or honey-mustard dressing



+pimp your salad!

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


FRESH MARKET SALAD 17
boiled chopped egg | croûtons | french dressing | cress

+any toppings?


bacon (4), shrimps (8)

 **TURKISH HERB SALAD** 18
avocado pesto | pomegrenate-espuma | yogurt | pine nuts

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

 **BEEF TARTARE** 120g | 180g 28|41
chives oil | mushrooms | philadelphia-buttercrème | mustard seeds
will be served with toast-bread and salted butter. *

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

 **GAMBAS AL AJILLO** 5 half black tiger | 6 whole black tiger 20|35
fried shrimps | garlic | olive oil | dried tomatoes

 **LENTIL-APPLE-COCONUT SOUP** 13
ginger-foam | cashew nuts

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

TAVOLATA a journey through our starters (min. 2 pers) per pers. 29
pomodoro e burrata | gambas al ajillo | beef tartare
colorful leaf salad with croûtons and parmesan | toast

HOMEMADE PASTA

we use egg for our pasta!

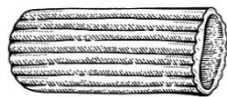
choose your pasta;



MAFALDINE



TAGLIOLINI



**PACCHERI
RIGATI**

3/4 portion | 1/1 portion



AL TARTUFO NERO

truffle-cheese-cream sauce | fresh black truffle

22|37



AGLIO E PEPERONCINO

garlic | chili | herbs | italian olive oil

18|30

+shrimps (8)



ALLO ZAFFERANO

saffron-champagne sauce | tomato-thyme-ricotta

20|35

+shrimps (8)



SUGO DI POMODORO E BUFALA

fresh baby tomato sauce | buffalo mozzarella | pine nuts

20|35



AL POLPO

grilled octopus | olives | dried tomatoes | herbs

21|36



AL RAGU E BALSAMICO

beef bolognese | balsamicojus | baby tomatoes

21|36



gluten free pasta available (not homemade).

SEAFOOD

 **GRILLED OCTOPUS** 36
chimichurri | herbs | spinach teriyaki *

FISH 'N' CHIPS 34
deepfried perch filet | sauce tartare | french fries | coleslaw

EXOTIC

 **JAPANESE TORI-KATSU** approx. 15 min 30
deep fried panko chicken | spring onions | coleslaw | tonkatsu-sauce*

 **INDIAN CHICKEN TANDOORI** approx. 20 min 34
spicy tandoori-chicken | raita-sauce | jasmin-rice
+ mango-chutney (2)

 **THAI KAENG PHAK** 29
hot green thai curry | vegetables | cashews | jasmin-rice
+ mango-chutney (2)

ALBANIAN BÖREK approx. 15 min 25
filo dough | leek & shepard's cheese filling | yogurt sauce and herbs

THE BUTCHER

 **TAFELSPITZ** boiled beef 36
asian style | vegetables | young potatoes | sorrel

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

 **BLACK ANGUS TENDERLOIN** 180g | 250g 50|65
choose; portjus or chimichurri or japanese mirin-jus *

**our side dishes are on following page*

SIDE DISHES

-  **FRENCH FRIES** 7
handcut-style
-  **BABY POTATOES** 8
sautéed with butter & rosemary
-  **SAFFRON-RISOTTO** 9
with lots of mascarpone, parmigiano & butter
- TAGLIOLINI** 7
served with butter and fresh herbs
- TRUFFLED TAGLIOLINI** 11
served with fresh truffle and truffle-cream-sauce
-  **JASMIN-RICE** 5
refined with lemongrass and kaffir lime leaves
-  **SEASONAL VEGETABLES** 8
different vegetables
-  **SPINACH TERIYAKI** 9
refined with sesame, ginger, soy sauce & mirin
-  **COLORFUL LEAF SALAD** 7
with radish, baby-tomatoes and cress

SAUCES

-  **SAUCE TARTARE** 2
the classic tartare-sauce
-  **CHIMICHURRI** 2
cold argentinian herb sauce for fish & beef
-  **TONKATSU-SAUCE** 2
japanese «bbq»-sauce
-  **MANGO CHUTNEY** 2
sweet-spicy mango sauce
-  **RAITA** 2
yogurt with cucumber, tomato and garlic
-  **PORTJUS** 5
72 hour reduced redwine-jus refined with red port
-  **JAPANESE MIRIN-JUS** 5
72 hour reduced redwine-jus refined with mirin and soy sauce



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
chicken
beef
beef black angus
shrimps
octopus
perch*

*Switzerland
Switzerland
Switzerland
Argentina
Vietnam
Italy
Estonia*

all prices are in swiss francs including the actual VAT.