

COLD STARTERS

COLORFUL LEAF SALAD

12|22

italian- or french- or honey-mustard dressing



+pimp your salad!

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



LAMB'S LETTUCE SALAD

16

boiled chopped egg | croûtons | french dressing | cress

+any toppings?

bacon (4), shrimps (8)



FRESH TURKISH HERB SALAD

17

avocado pesto | pomegranate-espuma | yogurt | pine nuts



YELLOW GAZPACHO

14

corn | cucumber | bell pepper | herbs | croûtons



ASIAN TUNA TATAR 100g | 160g

23|36

sesame | avocado-wasabi-mayo | trout caviar | crab chip



POMODORO AL FORNO E BURRATA approx. 10min

23

oven-tomato | burrata | herbs | balsamico | garlic

BEEF TARTARE 120g | 180g

29|43

tartare | praliné | roasted onions | sweet-onion-mayo | port-glacé

will be served with toast-bread and salted butter.

our suggestion;

with fluffy brioche (+4) or french fries (+4)

WARM STARTERS



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 | japanese-mayo | soy sauce | coleslaw

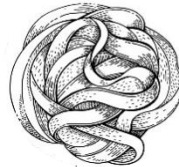
FRESH HOMEMADE PASTA

we use egg for our pasta

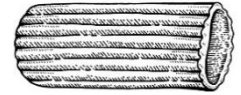
choose your pasta;



MAFALDINE



TAGLIOLINI



**PACCHERI
RIGATI**



AL TARTUFO NERO

truffle-cheese-cream sauce | fresh black truffle

21|36



AGLIO E PEPERONCINO

garlic | chili | herbs | italian olive oil

17|29

+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



gluten free spaghetti (not homemade) available

FROM THE SEA

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

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

SAUTÉED SEA BASS FILLET 34
lime-prosecco-foam | braised fennel

side dishes on following page

FROM THE EAST

 **JAPANESE TORI-KATSU** 29
deep fried panko chicken | spring onions | coleslaw | tonkatsu-sauce

  **THAI KAENG PHAK** 29
spicy green thai curry | vegetables | cashews | jasmine rice

+pimp your curry!

tofu (3), chicken stripes (7), shrimps (8)
mango chutney (2)

 **INDIAN CHICKEN TANDOORI** approx. 15 min 28
tender tandoori-chicken | spicy yogurt-herb-marinade | raita

CRUNCHY FETA-CHEESE 26
zucchini | sesame | tomato chutney

side dishes on following page

FROM THE BUTCHER

 **SWISS BEEF TENDERLOIN CAFÉ DE PARIS** 180g | 250g 41|51
the original from geneva. grilled rare, gratinated with lots of herb butter. to cook on your own.

ARGENTINIAN BLACK ANGUS TENDERLOIN 180g | 250g 49|64
choose; portjus or chimichurri or green peppersauce

    
side dishes on following page

SIDE DISHES

	FRENCH FRIES handcut-style	7
	LEMON-RISOTTO with lots of mascarpone, parmigiano & butter	9
	TAGLIOLINI served with butter and fresh herbs	7
	TRUFFLED TAGLIOLINI served with fresh truffle and truffle-cream-sauce	11
	JASMIN-REIS refined with lemongrass kaffir lime leaves	5
	RATATOUILLE side dish with aubergine, zucchini, tomatoes and bell pepper	8
	SPINACH TERIYAKI refined with sesame, ginger, soy sauce & mirin	9
	COLORFUL LEAF SALAD with radish, baby tomatoes and cress	7

SOME MORE SAUCES?

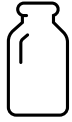
	SAFFRON-MAYO mayonnaise refined with saffron	2
	JAPANESE-MAYO mayonnaise refined with dashi and sesame	2
	TOMATO-GINGER-CHUTNEY our ketchup	2
	CHIMICHURRI cold argentinian herb sauce for fish and beef	2
	TONKATSU-SAUCE japanese «bbq»-sauce with a sweet flavor	2
	MANGO CHUTNEY sweet-spicy mango sauce	2
	RAITA yogurt with cucumber, tomato and garlic	2
	PORTWEINJUS 72 hour reduced redwine-jus refined with port	5
	GREEN PEPPERSAUCE 72 hour reduced redwine-jus refined with green pepper	5



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
beef black angus	Argentina
shrimps	Vietnam
mussels	Netherlands
octopus	Italy
tuna	Philippines
langoustine	Denmark
Sea Bass	Greece

All prices are in Swiss Francs including 7.7% VAT.