



# KUNSTHALLE

RESTAURANT

## STARTERS

**Bunte Blattsalate | Ei | Hausdressing** 18  
Mixed leaf salad | egg | home dressing

**Avocadowürfel | Vinaigrette | Kräutersalat** 21  
Avocado | vinaigrette | herb salad

**Quinoasalat | Artischocken | Avocadowürfel  
getrocknete Tomaten | Kräuter** 25  
Quinoa salad | artichoke | dried tomatoes |  
avocado | herb salad

**Pulpcarpaccio | Arvenkernen | Fenchelsalat  
Zitronen-Olivenöl** 34  
Pulpo carpaccio | cedar kernels |  
fennel salad | lemon-olive oil

**Gazpacho** 18  
Gazpacho

**Vitello Tonnato | Kapern** 28  
Veal | tuna sauce | capers

**Dünn geschnittener Rohschinken |  
Melonentatar | Parmesan | Olivenöl** 28  
Air dried ham | melon tatar | Parmesan | olive oil

## PASTA / RISOTTO

**“Tagliolini al Tartufo”** 52  
**Feine Nudeln | sämige Trüffelrahmsauce |  
frisch gehobelter Sommertrüffel**  
Fine noodles | truffle cream sauce | fresh truffle

**Rucolarisotto | Büffelmozzarella |  
geschmorte Tomaten** 38  
Rocked risotto | buffalo mozzarella |  
braised tomatoes

## FISH

**Doradenfilet | geschmorte Tomaten |  
Oliven | Kartoffel-Fenchelpüree** 52  
Fried sea bream fillet | olives | braised tomatoes |  
mashed potato and fennel

**Black Tiger Krevetten** 58  
**Safranrisotto | Meerbohnen**  
black tiger shrimps |  
saffron risotto | sea beans

**Ganze Seezunge** 72  
**Salzkartoffeln | Blattspinat**  
Whole sole | boiled potatoes | spinach



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## KUNSTHALLE SPECIALTIES

<b>Roastbeef vom Irish-Beef-Entrecôte   Safranrisotto   grüner Pfefferjus</b> Roasted beef   saffron risotto   green pepper sauce	59
<b>Kalbshohrücken am Stück gebraten   Kalbsjus   mediterrane Gemüsekartoffeln</b> Sloe cooked veal rib steak (roasted in one piece) mediterranean vegetable-potatoes	59
<b>Rindstatar (CH)   Toast   Butter</b> Beefsteak Tatar   toast   butter	41
<b>Perlhuhnbrust   getrüffelte Polenta   gerösteter Blumenkohl</b> Guinea fowl breast   truffled polenta   roasted cauliflower	58

## DESSERTS / CHEESE

<b>Glace   Sorbets, pro Kugel</b> <b>Blutorange   Zitrone   Himbeer   Vanille   Mocca   Schokolade</b> Blood orange   lemon   raspberry   Vanilla   mocca   chocolate (per scoop)	5.5
<b>Marinierte Erdbeeren   Vanilleeis</b> Marinated strawberries   vanilla ice cream	18
<b>St. Honoré</b> St. Honoré cake	14
<b>Mousse au chocolat</b> Chocolate mousse	16
<b>Schokoladenkuchen</b> Chocolate cake	12
<b>Käsevariation, 4 Stück</b> <b>Feigensenf   Apfeltarte</b> Cheese variation, 4 pieces   fig mustard   apple tarte	25

Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere Servicemitarbeiter.

*In case of allergies or intolerances please contact your waiter.*

Meat declaration: Veal: Switzerland, Pork: Italy, Beef: Ireland / Switzerland, Poultry: France

Fish declaration: Sea bream: Turkey, Pulpo: east atlantic, Sole: north east atlantic, prawns: india, smoked salmon: scotland

Preise in CHF, inkl. MwSt. – All prices in CHF, VAT incl.