

Wine

and

Dine

Homemade soups

Cream of tomato soup with fresh basil Fr. 8.00

Salad and cold plates

Fennel carpaccio, with limes-aceto-balsamico-dressing and parmesan-shavings Fr. 9.00

Small mixed salad Fr. 10.00

A various kind of leaf salad with mushrooms in olive oil Fr. 12.00

”Nüsslisalat” with egg Fr. 12.00

« Fitnessteller » Fr. 22.00
a various kind of leaf salad garnished with stripes of fried chicken breast

« Salade à la maison » Fr. 22.00
A various kind of leaf salad garnished with smoked salmon, herb croûtons and

« Wurst-Käsesalat » Fr. 22.00
Slices of Swiss sausage with cheese and garnished with fresh salad

Tuna salad garnished with fresh salad Fr. 21.00

Starter, main course or just to snack something

Beefsteak tatar garnished with a small salad bouquet , brioche toast and butter	1/1	Fr. 28.00
	1/2	Fr. 22.00
with Cognac or Whisky		+ Fr. 3.00
“Bündnerteller” with Grisons air-dried beef, raw ham and cheese	1/1	Fr. 18.00
	1/2	Fr. 15.00
Spanish Serrano ham with black olives		Fr. 18.00
Smoked salmon with onions and capers, brioche toast and butter		Fr. 14.00

Fish, light and fine

”Egli Fish-Knusperli” deep-fried with yoghurt-cream quark tartare-sauce		Fr. 22.00
Fillet of salmon in lime sauce		Fr. 28.00
King prawns on a delicate mango-sweet-chili sauce		Fr. 29.00

San Marco delicacies

incl. 1 side dish vegetable, french fries, rice or noodles

”Wienerschnitzel”		Fr. 28.00
“Liver cheese cordon-bleu“ filled with ham and Swiss cheese		Fr. 18.00
Cordon-bleu with pork meat filled with ham and Swiss cheese with spicy taste	250 g	Fr. 24.00
Cordon-bleu with veal collop filled with ham and Swiss cheese with spicy taste	200 g	Fr. 32.00
“Zürisee-Cordon-bleu“ Cordon-bleu with veal collop filled with salami, mozzarella and basil	300 g	Fr. 36.00
“Engi-Cordon-bleu“ Cordon-bleu with veal collop filled with ham, mozzarella, tomatoes and basil	300 g	Fr. 36.00

Medaillon of beef filet and herb butter home made		Fr. 29.00
Delicious horse steak with herb butter home made		Fr. 25.00
Chicken breast on champagne-mustard sauce		Fr. 22.00
Breaded chicken breast		Fr. 20.00
Special “Bratwurst” with delicious onion sauce		Fr. 20.00

Café de Paris

Gratinated with home-made herb-butter, as side dish rice or french fries

Entrecôte	180 gr.	Fr. 32.00
Rindsfilet	160 gr.	Fr. 32.00

Roasted in the oven on solid wooden board, beeing served in 30 minutes.

The natur needs his time, but it pays off.

Tastefully, tenderly und everything without any fat, sensationally.

Entrecôte		200 g	Fr. 34.00
		300 g	Fr. 42.00
Beef steak		200 g	Fr. 36.00
Exclusive Bison Rib Eye	minimum size	200 g	Fr. 44.00
	any further	100 g	Fr. 16.00

As side dish we serve you french fries, sweet pepper, garlic, onions and spicy Soja-Sambalsauce, all inclusive.

Vegetarian

Vegetable lasagne with tomatoe sauce	Fr. 24.00
Vegetable curry with rice	Fr. 24.00

Pasta

Spaghetti with spicy tomato sauce	Fr. 19.00
Spaghetti al pesto	Fr. 20.00
Spaghetti with Bolognese sauce	Fr. 20.00
Pappardelle al salmone with stripes of smoked salmon with a light lemon sauce and fresh herbs	Fr. 22.00
Pappardelle al pollo with stripes of roasted chicken breast with a light tomatoe cream sauce and fresh herbs	Fr. 22.00

Side dish to your choise:

French fries, noodles, rice, vegetable or salad In each main course is 1 side dish included, additional supplement	+ Fr. 6.00
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We exclusively use meat from Swiss production. Exceptions are declared.
Horse: USA Bison: USA Chicken: Brasil Prawns: Thailand
All prices incl. 8,0 % added value tax and service.

Wine

Remnants and curiosities

Spain

2004	Rioja Castio Real		Fr. 32.50
2005	Torro TR1, Las Rozas		Fr. 32.50
2003	Syrah Finca Antigua		Fr. 35.00
2004	Padre Pedro, Casal Ladaval, Ribatejuno		Fr. 36.00
1998	Vina Cobranza Creanza, Ruedo		Fr. 32.00
1999	Vina Solorea Creanza, Ribera del Duero	50 cl	Fr. 32.00
2002	Semele, Ribera del Duero		Fr. 42.00

Italy

2003	La Rocca, Puglia		Fr. 32.00
2006	Barbera del Monferrato, Piemont		Fr. 32.00
2002	Valpolicella, Corte Ciara		Fr. 32.00
2005	Castel del Monte		Fr. 32.00
2004	Salice Talentino, Vigna Nobile		Fr. 32.00
2003	Tiaso Sangiovese, Pallavicini, Lazio		Fr. 32.00
2003	Il Brecciarolo, Asedi Picenco		Fr. 32.00
	Primitivo del Tarrantino	50 cl	Fr. 22.00
1997	I Creari, Rosso Veronese		Fr. 32.00

Others

2001	F	Chât. L'Ermitage, Sainte Cecil, Nimes	Fr. 42.00
1999	SA	Old Bush Vine Red, Stellenbosch	Fr. 45.00
2005	Chi	Montes, Sauvignon Blanc	Fr. 45.00

Wine per glass

White

Switzerland

Abbaye de Mont, Ville de Lausanne	1 dl	Fr. 5.50
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Chile

Casillero del Diablo, Chardonnay	1 dl	Fr. 5.50
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Red

Italy

Trasgaia, Toscana Rosso	1 dl	Fr. 8.50
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Chianti Classico Riserva, Villa Trasquai	1 dl	Fr. 5.50
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Primitivo	1 dl	Fr. 4.50
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Sparkling wine

Prosecco di Valdobbiademe	1 dl	Fr. 9.00
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France

Merlot, Luc Pirlet, Vin de Pays d'Oc	1 dl	Fr. 5.00
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Please ask our staff about the monthly wines.

Switzerland

White

2006	Heida, Valais AOC	Fr. 42.00
2006	Abbaye de Mont, Ville de Lausanne	Fr. 42.00.
2006	Château de Vinzel, Grand Cru	Fr. 42.00
2007	Dezaley, Grand Cru, Clos des Moines	Fr. 49.00

Red

2006	Dôle Majorie, Valais	Fr. 35.00
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France

Red

2006	Merlot, Luc Pirlet, Vin de Pays d'Oc	Fr. 35.00
2006	Syrah-Mourvèdre, Luc Pirlet, vin de Pays d'Oc	Fr. 40.00

Italy

Red

2006	Trasgaia, Toscana Rosso	Fr. 65.00
2004	Chianti Classico Riserva, Villa Trasquai	Fr. 45.00
1997	I Creari, rosso Veronese	Fr. 42.00
2000	Amarone della Valpolicella, Villa Vinea	Fr. 80.00

Sparkling wines

	Prosecco di Valdobbiademe	Fr. 52.00
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Chile

Red

2006 Casillero del Diablo, Merlot Fr. 42.00

white

2007 Casillero del Diablo, Chardonnay Fr. 40.00

Spain

Red

Navarra

2001 Vina Sardasol Reserva Fr. 42.00

Rioja

2001 Rioja Valsacro Fr. 35.00

Ribera del Duero

1999 Vina Solorca Creanza 50 cl Fr. 35.00

2003 Adrata Tinto Fr. 35.00

2002 Semele Fr. 35.00

2003 Emina Solorca (4Mte i. Barrique) Fr. 45.00

Penedes

2002 Mas Elena, Parés Baltà (Cabernet Sauvignon/Merlot/Cabernet Franc) Fr. 35.00

2003 Mas Petit, Parés Baltà (Cabernet Sauvignon/Carnacha) Fr. 35.00

2004 Merlot Atrium, Torres

La Mancha

2003 Rey de Copas Reserva Fr. 45.00

South Africa

2004	Glen Carlou, Tortoise Hill	Fr. 45.00
2005	Villiera Merlot, Stellenbosch	Fr. 45.00
2005	Kanonkop, Cadette, Stellenbosch (Pinotage/Cabernet/Merlot)	Fr. 55.00
2004	Kanonkop, Pinotage, Stellenbosch	Fr. 55.00

Australia

2006	Merlot BIN40, Lindemans	Fr. 45.00
2003	Cabernet Shiraz Geoff Merrill	Fr. 45.00
2005	Montes, Sauvignon Blanc, Reserve	Fr. 45.00

Change of vintage reserved

Classical „café’s“

Café natur or with cream	Fr. 4.00
Café au lait	Fr. 4.20
Café forte	Fr. 4.00
Espresso / Espresso forte	Fr. 4.00
Ristretto	Fr. 4.00
Espresso doppio	Fr. 5.50
Capuccino	Fr. 4.40
Latte macchiato	Fr. 4.40
Café mélange	Fr. 6.00
Jumbo Schale	Fr- 5.00

All café's are available decaffeinated.

Café Highlights

Café Alfredo	Fr. 4.00
Espresso on the rocks	
Espresso San Marco	Fr. 5.50
with 2 cl Amaretto vol. 28% and whipped cream	
Café San Marco	Fr. 6.00
with 2 cl Amaretto vol. 28% and whipped cream	
Café Baileys	Fr. 10.00
Espresso, 4 cl Baileys vol. 17% and whipped cream	

More Café Highlights

Café Corretto Grappe	2 cl	vol. 40%	Fr. 6.00
Café Kirsch	2 cl	vol. 37,5%	Fr. 6.00
Café Zwetschge	2 cl	vol. 37,5%	Fr. 6.00
Café Pflümli	2 cl	vol. 37,5%	Fr. 6.00
Café Kernobst	2 cl	vol. 45%	Fr. 6.00
Café Jamaica	2 cl	vol. 37,5%	Fr. 6.00
Café Lutz	2 cl	vol. 45%	Fr. 6.00

It's tea time

Fr. 4.00

Our most wanted flavours :

Green tea, black tea, peppermint tea, camomile tea, rose hip tea, rooibos, linden blossom tea, verbena tea.

Cream or lemon is included in the price.