



Bottéga is what we call our premises here in this historic armoury (1862), the second one built by the young state. We combine the clarity and power of an arsenal with Tuscan comfort and warmth. Bottéga was once called the part of a farmhouse where olive oil and wine were stored and goods of all kinds were traded. Then as now a place that invites you to make friends, to philosophize with each other - to have fun. We want to be a meeting point, wheter it is a family celebration, business dinner or candlelight dinner - the Bottéga is always the perfect place to meet old friends, make new acquaintances, celebrate parties and enjoy life to the fullest.

## *Appetizers*

### *Mixed leaf salad*

House dressing  
Balsamic or oil and vinegar. 9.50

### *Colorful leaf salads*

with fried mushrooms 12.50

### *Tomato and mozzarella salad*

with balsamic reduction and olive oil 14.50

### *½ beef steak tartare*

mild, medium or fiery  
Served with butter and toast 22.50

### *Lettuce bouquet*

with raw ham  
and parmesan 15.50

### *Swordfish carpaccio*

marinated with herbs and olive oil 16.50

### *Beef carpaccio*

with herbs, olive oil  
and parmesan 18.50

### *½ salmon tartare*

served with butter and toast 19.50

## *Warm starters*

### *Cream of tomato soup*

with basil 9.50

### *Tagliatelle*

with herbal cream sauce  
and smoked salmon strips 15.50

### *Grilled eggplant*

baked with halloumi cheese 15.50

### *Scallops*

on cucumber salad  
(Tzaziki) 19.50

# Vegetarian



## Capuns

stuffed chard leaves

27.50

## Eggplant rolls with mozzarella

with tomato sauce  
and gratinated with parmesan

24.50

## Äpler Rösti

topped with melted cheese  
Tomatoes, onions & egg

25.50

## Original Greek salad

according to a secret recipe  
of the Greeks

20.50

## Spaetzli pan

Cheese spaetzli with vegetables

25.50

## Vegetable bouquet «Jardinière»

seasonal selection of vegetables  
with potatoes

26.50

# Antipasti

## «Bottega Plättli»

Mediterranean delicacies. Let us surprise you with our rich offer  
vegetarian available on request

27.50

# Pasta

## Tortellini

on a light  
Pesto cream sauce

24.50

## Tagliatelle

with an aromatic tomato sauce  
and herbal olive oil

22.50

## Homemade ravioli

on a light cream sauce  
with vegetable strips

26.50

## Vegan starters



### *Lentil & barley soup*

Olive oil and organic herbs

12.50

### *Beetroot carpaccio*

Wasabi cream and olive oil

14.50

## Vegan main courses

### *Couscous*

with vegetables and tomato paste,  
Olive oil and herbs

24.50

### *Dolmades*

stuffed vine leaves with herb, onion,  
garlic rice and tomato sauce

27.50

### *Vegan bean stew*

on a spicy sauce,  
with vegetables

24.50

### *Gnocchi*

with homemade pesto  
and diced tomatoes

22.50

### *Red curry with coconut milk*

Rice heart surrounded by  
curry vegetables

26.50

### *Homemade dumplings*

filled with grilled vegetables  
with a red curry sauce and  
vegetable strips

26.50

For questions about allergens and the origin of the food, please see the notice at the checkout, ask our staff or ask for our declaration list.

Your Oliver Canatar

## *Meat dishes*

### *Entrecôte "Café de Paris"*

Pommes Alumettes à discrétion 45.00

### *Beef fillet "Café de Paris"*

Pommes Alumettes à discrétion 49.50

### *Veal sliced "Zurich style"*

light mushroom cream sauce  
with homemade rösti 35.50

### *Grilled chicken breast*

with red wine sauce and  
Side dish of choice 30.50

### *Beefsteak Tartar «bottéga»*

Mild, medium or fiery 31.50

### *Lamb fillets*

with red wine sauce and  
Side dish of choice 36.50

### *Chicken strips*

on a fruity curry sauce  
served in a rice ring 29.50

### *Veal liver*

with homemade rösti  
(while stocks) 36.50

## *Fit & Healthy*

### *Gourmet salad*

Crunchy salad with chicken strips  
and mushrooms 24.50

### *Ariel*

Crunchy salads with  
King prawns and herbs 29.50

### *Fitness plate «Bottéga»*

Salad plate with marinated  
smoked salmon 28.50

### *Shangrilla*

Crunchy salads with  
baked spring rolls 24.50

## *Fish dishes*

### *Perch fillets "Caribbean"*

fried in banana sage butter  
with a side dish of your choice 34.50

### *Giant shrimps, Greek style*

with feta on a  
herb tomato sauce 32.50

### *Perch fillets with almonds*

with roasted almonds  
and a side dish of your choice 34.50

### *Scallops*

White wine and lemon butter  
with a side dish of your choice 36.50

### *Mixed fish platter*

Various sea and marine fish  
in a light white wine sauce  
with a side dish of your choice 36.50

### *Salmon tartar*

Served with butter and toast 29.50

*Ask about our daily fish*

## *Pasta*

### *Tagliatelle "Bottéga"*

on a spicy tomato sauce  
with garlic, and king prawns 29.50

### *Tagliatelle*

with herbal cream sauce  
and smoked salmon strips 29.50

### **Side dishes**

potato wedges, rösti, french fries alumettes, fried potatoes  
dry rice, tagliatelle, salad, vegetables