



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 12.50

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 14.50

Scallops

on cucumber salad
(Tzaziki) 19.50

Vegetarian



Rösti "Santa Maria"

nature or with egg

20.50

Eggplant rolls with mozzarella

with tomato sauce
and gratinated with parmesan

22.50

Äpler Rösti

topped with melted cheese
Tomatoes, onions & egg

24.50

Original Greek salad

according to a secret recipe
of the Greeks

19.50

Spaetzli pan

Cheese spaetzli with vegetables

25.50

Vegetable bouquet «Jardinière»

seasonal selection of vegetables
with potatoes

24.50

Antipasti

«Bottega Plättli»

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

25.50

Pasta

Tortellini

on a light
Pesto cream sauce

22.50

Tagliatelle

with an aromatic tomato sauce
and herbal olive oil

20.50

Homemade ravioli

on a light cream sauce
with vegetable strips

26.50

Gnocchi

with herbal olive oil,
diced tomatoes and parmesan

21.50

Vegan starters



Lentil & barley soup

Olive oil and organic herbs

10.50

Beetroot carpaccio

Wasabi cream and olive oil

13.50

Vegan main courses

Couscous

with vegetables and tomato paste,
Olive oil and herbs

22.50

Dolmades

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

27.50

Vegan bean stew

on a spicy sauce,
with vegetables

21.50

Gnocchi

with homemade pesto
and diced tomatoes

21.50

Red curry with coconut milk

Rice heart surrounded by
curry vegetables

24.50

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

Beefsteak Tartar «bottéga»

Mild, medium or fiery 29.50

Beef fillet "Café de Paris"

Pommes Alumettes à discrétion 4th9.50

Lamb fillets

with red wine sauce and
Side dish of choice 33.50

Veal sliced "Zurich style"

light mushroom cream sauce
with homemade rösti 34.50

Chicken strips

on a fruity curry sauce
served in a rice ring 27.50

Grilled chicken breast

with red wine sauce and
Side dish of choice 28.50

Veal liver

with homemade rösti
(while stocks) 34.50

Fit & Healthy

Gourmet salad

Crunchy salad with chicken strips
and mushrooms 22.50

Fitness plate «Bottéga»

Salad plate with marinated
smoked salmon 25.50

Ariel

Crunchy salads with
King prawns and herbs 28.50

Shangrilla

Crunchy salads with
baked spring rolls 22.50

Fish dishes

Perch fillets "Caribbean"

fried in banana sage butter
with a side dish of your choice 33.50

Giant shrimps, Greek style

with feta on a
herb tomato sauce 28.50

Perch fillets with almonds

with roasted almonds
and a side dish of your choice 33.50

Scallops

White wine and lemon butter
with a side dish of your choice 32.50

Mixed fish platter

Various sea and marine fish
in a light white wine sauce
with a side dish of your choice 35.50

Salmon tartar

Served with butter and toast 28.50

Ask about our daily fish

Pasta

Tagliatelle "Bottéga"

on a spicy tomato sauce
with garlic, and king prawns 28.50

Tagliatelle

with herbal cream sauce
and smoked salmon strips 28.50

Side dishes

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