bottéga

club
&
lounge

Bottéga is the name of our premises in this historic arsenal (1862), the second built by the young Swiss Confederation. We combine the clarity and strength of an arsenal with Tuscan comfort and warmth. Bottéga was once the name for the part of a farmstead where olive oil and wine were stored and goods of all kinds were traded. Then as now, a place that invites you to nurture friendships, share ideas and enjoy yourself - we want to be a meeting place. Whether for a family celebration, business lunch or candlelit dinner - the Bottéga is always the perfect place to meet old friends, make new acquaintances, celebrate special occasions and enjoy life to the full in every way.

Cold Starters

Mixed Leaf Salad
House dressing
Balsamic or oil and vinegar. 12.50

Colourful Leaf Salad
With sautéed mushrooms 14.50

Tomato & Mozzarella Salad
With balsamic reduction
and olive oil 16.50

½ Beef Steak Tartare
Mild, medium or fiery
Served with butter and toast 25.50

Salad Bouquet
With dry-cured ham
and Parmesan 17.50

Swordfish Carpaccio
Marinated with herbs
and olive oil 17.50

Beef Carpaccio
With herbs,
olive oil and Parmesan 19.50

½ Salmon Tartare
Served with butter and toast 22.50

Warm Starters

Cream of Tomato Soup
With basil 12.50

Tagliatelle
With herb cream sauce
and smoked salmon strips 18.50

Grilled Aubergine
Baked with halloumi cheese 17.50

Scallops
On cucumber salad
(Tzatziki) 22.50

Preise in CHF inkl. MwSt.

Vegetarian



Alpine Rösti
Baked with cheese
tomatoes, onions & egg 27.50

Tagliatelle
In spicy tomato sauce
with herb-infused olive oil 24.50

Handmade Ravioli
with spinach and ricotta filling
in a light pink cream sauce 29.50

Aubergine Rolls with Mozzarella
With spicy tomato sauce
and baked with Parmesan 27.50

Authentic Greek Salad
Made to a secret recipe
from Greece 24.50

Spätzli Skillet
Cheese spätzli with vegetables 28.50

Antipasti

«Bottega Platter»

Mediterranean delicacies. Let our varied selection surprise you
also available as a vegetarian option on request
29.50

All prices in CHF, incl. VAT

Vegan Starters

Lentil & Barley Soup
Olive oil and organic herbs 14.50

Beetroot Carpaccio
Horseradish strips and olive oil 14.50

Vegan Main Courses

Couscous
with vegetables and tomato purée,
olive oil and herbs 26.50

Dolmades
vine leaves stuffed with herb, onion and garlic
rice, with tomato sauce 30.50

Vegan Bean Stew
Hearty, in a spicy sauce,
with vegetables 26.50

Gnocchi
With homemade pesto
and diced tomatoes 25.50

Red Curry with Coconut Milk
Heart-shaped rice surrounded by
curried vegetables 28.50

Handmade Dumplings
filled with grilled vegetables
in a light red curry sauce
with vegetable strips 29.50

For information on allergens and the origin of our ingredients, please refer to the notice by the till, ask our staff or request our ingredient and allergen information sheet.

Oliver Canatar

All prices in CHF, incl. VAT

Meat Dishes

Sirloin Steak «Café de Paris»
Unlimited shoestring fries 49.50

Beef Fillet «Café de Paris»
Unlimited shoestring fries 55.50

Zurich-Style Sliced Veal
light mushroom cream sauce
with homemade rösti 42.50

Grilled Corn-Fed Chicken Breast
With red wine sauce and
a side dish of your choice 35.50

Lamb Fillets
With red wine sauce and
a side dish of your choice 39.50

Sliced Chicken
In a light fruit curry sauce
served in a ring of rice 34.50

Calf's Liver
With homemade rösti
(while available) 42.50

Fitness Salad «Bottéga»
Salad platter with marinated
smoked salmon 32.50

Healthy Choices

Gourmet Salad
Crisp salad with chicken strips
and mushrooms 28.50

Arielle
Crisp salads with
king prawns and herbs 34.50

Beef Steak Tartare «bottéga»
Mild, medium or fiery 35.50

Shangrilla
Crisp salads with
crispy spring rolls 28.50

All prices in CHF, incl. VAT

Pasta

Tagliatelle
With herb cream sauce
and smoked salmon strips 34.50

Tagliatelle «Bottéga»
In spicy tomato sauce
Garlic and king prawns 36.50

Seafood

Perch Fillets «Caribbean»
Pan-fried in banana and sage butter
with a side dish of your choice 38.50

Greek-Style King Prawns
With feta in a
herb tomato sauce 38.50

Perch Fillets with Almonds
Pan-fried with toasted almonds
with a side dish of your choice 38.50

Scallops
White wine and lemon butter
with a side dish of your choice 39.50

Mixed Fish Platter
A selection of lake and sea fish
in a light white wine sauce
with a side dish of your choice 39.50

Salmon Tartare
Served with butter and toast 35.50

Ask about our fish of the day

Side Dishes

Potato wedges, rösti, shoestring fries, pan-fried potatoes
Plain rice, tagliatelle, salad, vegetables

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