



Cold starters

Baba Ganoush (sharing dish)

Spicy aubergine cream | pomegranate seeds | parsley | feta | pita bread

15

House salad

BIO lettuce from our garden | Sardinian tomatoes | pickled radishes | chives | roasted seeds | house dressing

14 with goat's cheese + 5

Fennel salad

Parmesan flakes | organic mint from our garden | sweet balsamic vinegar | extra virgin olive oil

14

La Burrata

Sardinian tomatoes | basil | balsamic dressing

18

Tuna Tataki

Soy and ginger dressing | avocado | toasted sesame seeds

23

Carpaccio of home marinated sea bass | yuzu vinaigrette | almonds | Granny Smith apple

23

Beef tartare

sourdough bread | egg yolk cream | red onion confit | caper crumble

24

Warm starters

Pan-fried octopus

Garlic mayonnaise | wild broccoli

22

Homemade ravioli | braised beef filling | brown butter | parmesan

18

Soups

Soup of the day

12

Cream of tomato soup with vodka | basil | cream

14



Main course

Strips of beef fillet «Mongolian Beef»
peppers | spring onions | soy sauce | basmati rice
46

Tagliata of free-range beef | House Café de Paris
deep-fried jacket potatoes | rosemary | green beans
52

Veal Paillard
mango chutney | rocket | homemade tagliolini
45

Veal meat patties
potato purée | baby carrots | herb jus
39

Homemade ravioli with braised beef filling
nut butter | sage
38

from Fish

Whitefish fillet from Lake Zurich
white wine and herb cream sauce | fresh spinach | organic garden herbs
boiled potatoes
44

Mediterranean-style sea bass fillet
olives | capers | vegetable risotto
49

Lake Zurich crispy pike-perch
french fries | tartare sauce
43

Fish of the day (price varies depending on the catch)

Vegetarian

Spelt risotto | king oyster mushrooms | tomatoes | garden herbs
34

Three ways of cauliflower
purée | steak | tempura
36

Grilled Tempeh
sweet & sour sauce | sesame-crusted vegetables
36



Wood-fired pizza

Friday- and Saturday EVENING | Sunday all day

APERIO Pizza	Olive oil rosemary homemade pesto genovese	14
Margherita	Tomatoes mozzarella fior di latte basil	18
Prosciutto	Tomatoes mozzarella fior di latte ham	23
Hawaii	prosciutto with pineapple	26
Prosciutto Funghi		25
	Tomatoes mozzarella fior di latte ham champignons	
Teresa		32
	Tomatoes Buffalo mozzarella San Daniele raw ham Sardinian tomatoes basil	
Rucola		26
	Tomatoes mozzarella fior di latte cherry tomatoes rocket parmesan	
Bismark		28
	Gorgonzola mozzarella fior di latte spinach egg	
Salmone		34
	Tomatoes smoked salmon mozzarella fior di latte red onions capers rocket Sardinian tomatoes	
Crudo		30
	Tomatoes mozzarella fior di latte raw ham rocket cherry tomatoes	
Calabrese		28
	Tomatoes mozzarella fior di latte wild broccoli spicy salami	
Gamberi Aglio Olio		32
	Tomatoes mozzarella fior di latte shrimps cherry tomatoes garlic olive oil	
Napoli		30
	Tomatoes mozzarella fior di latte anchovies capers black olives	
Tonno		30
	Tomatoes mozzarella fior di latte tuna black olives red onions	
Quattro Stagioni		30
	Tomatoes mozzarella fior di latte ham olives red artichokes peppers	
Calzone		28
	Tomatoes mozzarella fior di latte ham mushrooms egg	
Diavola		28
	Tomatoes mozzarella fior di latte spicy salami red onions olives	
Gran Ortolana		29
	Tomatoes mozzarella fior di latte aubergines courgettes grilled peppers Sardinian tomatoes	
Vegetariana		26
	Tomatoes mozzarella fior di latte spinach peppers cherry tomatoes mushrooms	
Tirolese		30
	Tomatoes mozzarella fior di latte bacon mushrooms	



General information

Prices in CHF incl. 8.1% VAT

Origin of meat | sliced meat

Switzerland: Beef (from grazing cattle), veal, bacon, ham and salami from CH free-range piglets

Italy: San Daniele ham (Italy)

Ireland: beef fillet

Fish

Whitefish from Lake Zurich

Greece: sea bass

Vietnam: tuna

Morocco: octopus

Scotland: smoked salmon

Inland fishing in Poland – produced in Switzerland: pike-perch

Prices in CHF incl. VAT

Allergies and intolerances

We have a menu in which products causing allergies and intolerances
products are listed.

(Please ask our service staff for more information)