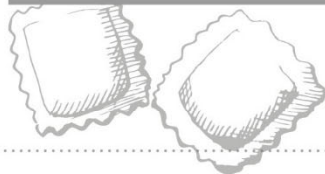


## À LA CARTE



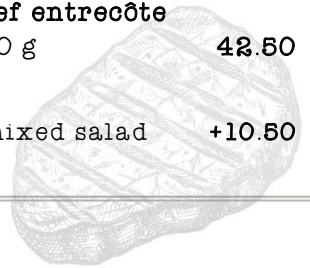
### TO START

Daily soup	6.50
Morrel cream soup with black garlic and chervil oil	13.00
Spring salad with sesame wild garlic dressing, asparagus, cherry tomatoes, pomelo and fresh herbs	14.50
Smoothly cooked salmon trout (CH) with herb buttermilk jus and pickled vegetables	18.50
Caesar's salad Lettuce salad, bacon, Parmesan shavings + Alpstein chicken breast or prawns (VN)	12.50   18.50 + 7.50

### «GREEN EGG»-GRILL

The charcoal-fired "Green Egg" is famous for even cooking and sexy, smoky BBQ flavor.

Chicken breast «Alpstein» 150 g	22.50
Veal flank steak 200 g	36.00
Beef entrecôte 250 g	42.50
+ mixed salad	+10.50



### FISH OF THE DAY

Ask for our current  
fish dish.



### VEGETARIAN

Green Burger Vegan soy patty in a sesame bun, BBQ sauce, tomato, cucumber, onions, sweet potato fries and vegan cole slaw	26.00
Popcorn falafel with baba ganoush grilled green asparagus, pickled cucumber and banana chips	26.00

### FAVORITES

BIO Swiss Cheeseburger Organic beef burger with BBQ sauce, raclette cheese, spicy cucumber relish, onions and French fries	29.50
BIO beef tatar from Uelihof with toast and butter or French fries	21.50   31.50
Wiener Schnitzel (veal) with lingonberry sauce	32.50
Veal Cordon bleu with Urner Mountain cheese, smoked ham	34.50
Beef entrecôte served in a small pan 250 g with homemade Café de Paris sauce	44.00

### SIDES

each 5.00

French fries  
Market vegetables  
Mixed salad

### SAUCES

each 1.50

BBQ sauce  
Green pepper sauce  
Café de Paris  
Mojo rojo



# BEVERAGES

## SOFT DRINKS

Fontana water	30 cl	3.00
sparkling / non-sparkling	50 cl	4.00
	100 cl	7.00
Homemade ice tea	30 cl	4.20
Coca-Cola / Coca-Cola Zero	33 cl	4.20
Rivella Red / Blue	33 cl	4.20
Fanta / Sprite	33 cl	4.20
Apple Spritzer	33 cl	4.20
Gazosa Dolce Aranciata / Lampone / Limone	35 cl	4.20
Schweppes Bitter Lemon / Tonic / Ginger Ale	20 cl	4.20
Tomato juice	20 cl	6.50
Orange juice (freshly pressed)	20 cl	4.90
Suure Most (non-alcoholic)	33 cl	5.50

## APERITIF

Hugo with/without alcohol	9.50 / 8.50
Prosecco (Rimus secco), elderberry syrup, mint, lime, soda	
Milano with/without alcohol	9.50/8.50
Campari (San Bitter), Cranberry juice, Prosecco (Rimus secco), Mint	
Lillet Vive	9.50 / 8.50
Lillet blanc, Tonic, Cucumber, Mint	
Aperol Spritz	9.50
White wine spritz (sweet / sour)	7.50
Campari, 25 Vol.%	4 cl 4.50
Aperol, 15 Vol.%	4 cl 6.50
Lillet blanc, 17 Vol.%	4 cl 6.50
Cynar, 16.5 Vol.%	4 cl 6.50
San Bitter (non-alcoholic)	4 cl 6.50
Ramazzotti, 30 Vol. %	4 cl 6.50

## COFFEE / TEA

Espresso	4.00
Espresso doppio	4.50
Coffee with cream / milk	4.00
Cappuccino	4.50
Latte Macchiato	4.50
Hot chocolate / Ovo	4.50
Tea (various sorts)	4.00

## BEER

Baarer Bier Hergöttli	20 cl 3.80
Baarer Bier Stange	30 cl 4.40
Baarer Bier Kübel	50 cl 6.00
Baarer Bier non alcohol	33 cl 4.50
Baarer Goldmandli Bier	33 cl 4.50
Baarer Erdmandli Amber	33 cl 4.50
Baarer Höllbier	33 cl 4.50
Erdinger Weissbier (DE)	50 cl 6.50

## DIGESTIF

Original Etter	2 cl 8.00
Zuger Kirsch 41% Vol.	
Original Etter	2 cl 9.00
Vieille Poire Williams 40% Vol.	
Grappa Nardini 40% Vol.	2 cl 7.50

Prices in CHF, VAT incl.



# DEAR GUESTS ...

## DINNER MENU

In the evenings, we complement our à la carte offer with a  
**noble 3, 4 or 5-course menu**  
with a matching wine accompaniment.

Let us seduce and indulge you.  
Also without advance reservation!



## BANQUETS

We organize your events and celebrations from 10 people, e.g. birthdays, weddings, club meetings.

From aperitif riche to a themed buffet to an exquisite 5-course menu, we plan your perfect occasion and execute it with great attention to detail.

Please contact us!

## ORIGIN OF OUR PRODUCTS

**Beef, veal, pork:** 100% from Swiss production with animal welfare.

**Chicken and eggs:** 100% from Swiss production with free-range management

**Other meat and poultry:** from Swiss production, unless otherwise stated.

**Fish and seafood:** from sustainable fishing / farming.

**Vegetables & fruits:** from regional producers; no flown-in goods.


We refrain from the use of palm oil.


## OPENING HOURS


**Monday – Friday**  
7 a.m. – 11 p.m.

**Kitchen**  
11.30 a.m. – 2.15 p.m.  
6 p.m. – 8.45 p.m.

**Weekend**  
For banquets on request.

 +41 (0)41 709 39 39

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 [restaurant-fontana.ch](http://restaurant-fontana.ch)