

## À LA CARTE



### TO START

Daily soup	6.50
Pumpkin soup with curry and ginger + prawns (VN)	13.00 + 5.50
Winter salad with citrus chili vinaigrette, pomegranate, orange and walnuts	14.50
Marinated salmon trout (CH) with beetroot and horseradish	18.50
Caesar's salad Lettuce salad, bacon, Parmesan shavings + chicken breast or prawns (VN)	12.50   18.50 + 7.50
Lamb's lettuce with egg, croutons and bacon or with pan-fried mushrooms	14.50

### «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

Black angus  
beef entrecôte  
250 g 42.50

Beef rib eye steak  
250 g 39.50

+ mixed salad +10.50

### VEGETARIAN

### FISH OF THE DAY

Ask for our  
current fish dish.



Green Burger Vegan soy patty in a sesame bun, BBQ sauce, tomato, cucumber, onions, sweet potato fries and vegan cole slaw	26.00
Saffron risotto with fennel, parmesan and roasted pine seeds	28.00

### 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	34.50
Veal Cordon bleu with Urner Mountain cheese, smoked ham	36.50
Black angus beef entrecôte served in a small pan 250 g with homemade Café de Paris sauce	44.00

### SIDES

each 5.00

French fries

Rice

Market vegetables

Mixed green salad

with pickled  
vegetables

### SAUCES

each 1.50

BBQ sauce

Green pepper sauce

Café de Paris

Herb jus



# 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
Homemade lemonade	45cl	6.50
Lemon juice, elderflower syrup sparkling water, lime		
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	20 cl	4.20
Schweppes Tonic Water	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

Aperol Sour		12.00
Aperol, lemon juice, fresh pressed orange juice, sugar syrup		
Americano		12.00
Campari, red vermouth sparkling water, orange		
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
Ramazotti, 30 Vol. %	4 cl	6.50

## COFFEE / TEA

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

## BEER

Baarer Bier Herrgöttli	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
Munich wheatbeer (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



# 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.

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