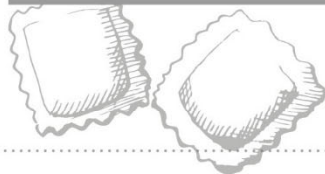


À LA CARTE



TO START

Daily soup	6.50
Sweet corn cream soup with lime and popcorn	13.00
Panzanella salad with tomatoes, cucumber, croûtons and basil	14.50
Marinated salmon trout (CH) with kimchi and tapioca chip	18.50
Caesar's salad	12.50 18.50
Lettuce salad, bacon, Parmesan shavings + chicken breast or prawns (VN)	+ 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
Pan-fried king oyster mushrooms hummus, naan bread, yogurt mint dip and pickled vegetables	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 green salad
with pickled
vegetables

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
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

Lillet wild berry		11.50
Lillet, Schweppes wild berry, forest berries		
Aperol Sour		12.00
Aperol, lemon juice, fresh pressed orange juice, sugar syrup		
Americano		12.00
Campari, red vermouthe 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		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
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

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

 info@restaurant-fontana.ch

 restaurant-fontana.ch