











To Eat is  
a desire,  
enjoying is  
the art.

**La Rochefoucauld**

restaurant  
**sedartis**

## Starters

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<b>Leaf salad with wild herbs</b>	15	22	  
with daikon cress, peach and pomegranate dressings: ginger lime-vinaigrette, raspberry-vinaigrette, French or Italian			
<b>... with poached free-range egg</b>		+ 3	  
<b>... with Black Tiger prawns</b>	2 pcs	+ 7	 
<b>... with "Felchenknusperli"</b>		+ 6	
<b>... with beef tagliata</b>	140 gr.	+ 14	











<b>Original Swiss Mozzarella from Schangnau</b>	15	23	 
served on rocket salad leaves with ox heart tomatoes and basil foam			

<b>Classic Caesar Salad</b>	16	25	
with slices of roasted chicken breast, croûtons and parmesan			

## Soups

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<b>Tomato cucumber gazpacho</b>		10	  
with Henrick's Gin			
<b>Avocado – coconut soup</b>		12	  
<b>... with Black Tiger prawn on a lemongrass skewer</b>		+ 5	 

All our prices are in CHF and include tax.

# Tatar creation

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## The history of Tatar

Where does the Tatar come from? It is said that in the 15th century the Mongols rode the meat under the horse's saddle and then consumed it. However, in the view of historians, this story is unlikely today and the term "tatar" for this meat dish was first used by the author Jules Verne in 1876 in his novel "The Courier of the Tsar".

The truth is probably somewhere in the middle, or in our house classic the beef tatar.



### Beef Tatar

23 33

served with toast and butter,  
seasoned mild, medium or spicy

### Tuna Tatar

23 33

served with toast and butter,  
with avocado, mango and orange pepper

### Antipasti Tatar

18 28



served with toast and butter,  
on cucumber – carpaccio

... with a poached free-range egg + 3

... with melted Café de Paris butter + 3

... with French fries + 5

... with a shot of Cognac + 5

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## Sedartis Classics

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**Simmered veal Zurich Style** 36 44  
with Rösti

**Pan fried slices of veal liver** 39   
with shallots and herbs, served with Rösti

**Roast beef entrecôte Café de Paris**  
*Lady's Cut* 180g 45  
*Gentleman's Cut* 250g 52  
on Café de Paris and spinach – tomato salad  
served with one side dish of your choice:  
French fries, roasted potatoes or lime – risotto



**Cordon Bleu of the Beer pork chop** 300g 44  
Filled with Mostbröckli (dried Swiss meat) and Appenzeller cheese  
with French fries and seasonal vegetable

**Sedartis Burger** 32  
Swiss beef, tomato, rocket salad, cheese, bacon,  
cucumber relish and French fries  
Sauces: BBQ sauce or cocktail sauce  
Bread: Sweetcorn bun or brioche bun

**“Vitello Tonnato”** 52   
180g veal steak on a lukewarm tuna sauce  
with capers and Mediterranean roasted potatoes

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## From the water

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### Yellow fin – tuna Steak

38



on avocado melon salad with pomegranate pesto



### „Felchenknusperli“

28

38



Deep fried whitefish filet from Swiss waters with tartar sauce on spinach leaves

With our fresh fish dishes we serve one of the following side dishes:

Steamed potatoes, Pilaw rice, roasted potatoes or lime risotto

## Pure nature

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### Vegetable ravioli

19

27



Filled with chick peas and lentils with sautéed pak choi, cherry tomatoes and lemon soy espuma



### Vegan Burger Sedartis Style

29



with sweetcorn bun, avocado, onion sprouts, spelt patty, rocket salad and tomato fondata, served with sweet potato fries

### Lime risotto

19

27



with wild spinach and parmesan crackers

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## Origin and allergies

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About ingredients in our dishes, which can cause allergies or intolerances, we inform you on request.

### Meat and Fish origins

Veal	Switzerland, from local farmers: Urs Hitz, Hirzel Andreas Staub, Hütten Leo Burch - Zingg, Horgenberg
Beef	Switzerland
Chicken	Switzerland
Beer Pork	Switzerland
Whitefish	Switzerland
Tuna, Prawns	Thailand / Vietnam coast

## Symbols

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gluten - free



lactose - free



vegetarian

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