To Eat is a desire, enjoying is the art.

La Rochefoucauld
### Starters

<table>
<thead>
<tr>
<th><strong>Leaf salad with wild herbs</strong></th>
<th>15</th>
<th>22</th>
<th><img src="https://example.com/vegan.png" alt="Vegan" /> <img src="https://example.com/vegetarian.png" alt="Vegetarian" /> <img src="https://example.com/gluten_free.png" alt="Gluten free" /></th>
</tr>
</thead>
<tbody>
<tr>
<td>with daikon cress, peach and pomegranate dressings: ginger lime-vinaigrette, raspberry-vinaigrette, French or Italian</td>
<td><img src="https://example.com/options.png" alt="Options" /></td>
<td></td>
<td></td>
</tr>
<tr>
<td>... with poached free-range egg</td>
<td>+ 3</td>
<td><img src="https://example.com/options.png" alt="Options" /></td>
<td></td>
</tr>
<tr>
<td>... with Black Tiger prawns</td>
<td>2 pcs</td>
<td>+ 7</td>
<td><img src="https://example.com/options.png" alt="Options" /></td>
</tr>
<tr>
<td>... with “Felchenknusperli”</td>
<td><img src="https://example.com/options.png" alt="Options" /></td>
<td></td>
<td></td>
</tr>
<tr>
<td>... with beef tagliata</td>
<td>140 gr.</td>
<td>+ 14</td>
<td><img src="https://example.com/options.png" alt="Options" /></td>
</tr>
</tbody>
</table>

**Original Swiss Mozzarella from Schangnau**

15 23  ![Options](https://example.com/options.png)

served on rocket salad leaves

with ox heart tomatoes and basil foam

**Classic Caesar Salad**

16 25

with slices of roasted chicken breast, croutons and parmesan

### Soups

**Tomato cucumber gazpacho**

10  ![Options](https://example.com/options.png)

with Henrick’s Gin

**Avocado – coconut soup**

12  ![Options](https://example.com/options.png)

... with Black Tiger prawn on a lemongrass skewer + 5  ![Options](https://example.com/options.png)

All our prices are in CHF and include tax.
Tatar creation

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

**Tuna Tatar**
- served with toast and butter,
- with avocado, mango and orange pepper

**Antipasti Tatar**
- 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**

**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

**Yellow fin – tuna Steak**

on avocado melon salad with pomegranate pesto

„Felchenknusperli“

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

**Vegetable ravioli**

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

**Vegan Burger Sedartis Style**

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

**Lime risotto**

with wild spinach and parmesan crackers

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Origin and allergies

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

/gluten-free  /lactose-free  /vegetarian

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