






Food is a need,
Enjoying is an
art.




La Rochefoucauld

restaurant
sedartis

Starters

Mixed leaf salad with wild herbs	12	22	  
with beetroot and apple cubes			
Salad dressing: Raspberry vinaigrette, wild garlic vinaigrette French or Italian dressing			
... with honey caramelized goat cheese		+ 5	
... with poached free-range egg		+ 5	
... with sautéed scallops		+ 7	
Caesar salad classic	15	25	
with fried strips of chicken breast, croutons and Parmesan cheese			
 Lamb's lettuce	14	24	
with fried strips of bacon, egg and croutons			

Soups

Carrot – ginger soup		10	 
with beetroot foam			
Yellow tomato foam soup		10	
... with sautéed scallops		+ 7	

Soul Food from the EDO Bar

Homemade gravad lax	16	26	
Horseradish foam and dill mustard sauce, Toast and butter			
Roast beef plate	16	26	
Cold cut with rocket salad and tartar sauce Toast and butter			
... with a portion of French fries		+ 5	

Our prices are in CHF and include VAT.

Tatar creations

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 today unlikely 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
Choose: mild, medium or spicy

Tuna Tatar

23 33

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

Tatar of aubergine and tomato

18 28



served with toast and butter
on cucumber carpaccio

... with poached free-range egg + 3

... with sautéed morels + 6

... with a portion of French fries + 5

... with a glass of cognac + 5

Seasonal

Veal cutlet (250g) with sage butter 52

with Taglierini pasta and stewed tomatoes with courgettes



Prime boiled beef 34

served with boiled potatoes, green asparagus and fresh horseradish

Sedartis Classics

Sliced veal Zurich style 36 44

served with Rösti

Veal liver 39 

sautéed in butter with shallots and herbs with Rösti

Beef Entrecôte Café de Paris

Lady's Cut 180g 45

Gentleman's Cut 250g 52

with Café de Paris and grilled green asparagus

Served with one side dish of your choice:
French fries, Taglierini pasta or lime risotto

Real Viennese Schnitzel 44

with French fries, seasonal vegetables and mountain cranberries

Sedartis Burger 32

Swiss beef, oven tomatoes, rocket salad, Gruyère cheese,
Bacon, gherkin relish, served with French fries
Sauces: BBQ sauce or cocktail sauce
Bread: corn bread or brioche bread

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From the water

Whole char from Bremgarten 42

filled with lemon and dill
with green asparagus and lime risotto



„Felchenknusperli“ 28 38

Deep fried whitefish filet from Swiss waters
leaf spinach and boiled potatoes
with tartar sauce

Pure nature

Whole wheat ravioli with vegetable filling 19 27 

with black walnuts and herb foam



Vegan Burger Sedartis Style 29  

Vegetable patty, corn bread, avocado, sprouts,
rocket salad, tomato fonduta
served with sweet potato fries

Sweet potato manioc curry 19 27   

with okra and pilaf rice

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Origin and allergies

About ingredients in our dishes, in cause of 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
Bacon	Switzerland
Tuna	Philippines
Salmon	Norway
Whitefish	Switzerland
Char	Switzerland, Bremgarten
Scallop	Northwest Pacific

Symbole



gluten - free



lactose - free



vegetarian

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