

# SALSA

#### Starters

Garlic bread from «Bläsihof» 12.50

Tortilla chips
with guacamole
11.50

Onion rings
with tartar sauce
13.00

Caesar salad
with bacon, Parmesan and chicken strips
24.00

### Main dishes

Fajitas in a skille<mark>t served</mark> with sour cream, guacamole and chili sauce

Swiss chicken
with pepper and onions
29.50

Rump steak strips
with vegetables
31.50

MSC king prawns (Vietnam)
33.50

Vegetables 27.50

## Raviolini Ratatouille V with wild garlic pesto 28.50

Salmon trout
from Bremgarten sous vide
on a green lentil and vegetable ragout
served with a light saffron sauce
36.50

#### Desserts

Apple sorbet
with Berliner Luft
13.00

Handmade Vacherin
ice cream cake
with raspberry and vanilla ice cream
Hotz pastry shop, Zurich
9.00

Crème caramel
with whipped cream
8.80

Apricot hazelnut cake 🕅

Passionfruit tiramisu 12.50