

WEEKLY MENU

SALAD

- o **BEETROOT CARPACCIO** 12.50
with walnuts, blue cheese and a refreshing grapefruit vinaigrette

VEGETARIEN



- THAI ZURICOS** filled with tofu, Asian-style vegetables and red Thai curry, served with red Camargue rice and homemade sweet chili sauce 23.50

- MINCED QUORN** on macaroni pasta with mild green cheese «Schabziger» foam and shaved Gruyère cheese, served with homemade apple purée 24.50

MEAT

- BREADED PORK RIB CHOP (220G)** 29.50
served with tomato spaghetti and glazed green peas

- o **ROASTED GUINEA FOWL BREAST** with herb jus 29.50
served on parsnip purée and red Camargue rice

- MINCED SWISS PRIM-BEEF** on macaroni pasta 25.50
with mild green cheese «Schabziger» foam and shaved Gruyère cheese, served with homemade apple purée

FISH

- **SAUTÉED BLACK TIGER SHRIMP** marinated with black organic garlic 27.50
served on spaghetti with basil pesto and cherry tomatoes



ZURICOS ARE FILLED SAVORY PASTRIES
HANDMADE AT AU GRATIN AND BAKED UNTIL CRISPY!

o GLUTEN-FREE BREAD «Rustico» or a «Kaiser Semmel» (BAKING TIME 15 MIN) each 2.00

- o GLUTEN FREE
- Possibility of gluten-free preparation.
Please inform our service team in any case!

Please inform your server should you have any food allergies or special dietary requirements as they can provide the necessary information.
«Swiss Quality» – Chicken, beef, veal and pork from Switzerland. Perch from Estonia (MSC certified). Smoked salmon from Norway & Canada. Eden black tiger shrimp from Vietnam. Guinea fowl France.

Restaurant Au Gratin
Bahnhofplatz 2, 8001 Zürich
044 221 38 00, www.newszh.ch

All prices are in SFr.
incl. 7.7% VAT



JUST GRATINÖS!

Dear guests — Welcome to the Heineken Newsbar and the Restaurant Au Gratin, the only Gratin Restaurant in Switzerland. We love and have refined our concept for 20 years! Be inspired by our large, seasonal and creative dishes on offer.

FOR APERO

HOUSE-DRINK

Red vermouth, blood-orange juice and Prosecco

8.00

SOUPS UND SALADS

- **SEASONAL SOUP** 9.50
- **TOMATO CREAM SOUP** with basil und cream 9.50
- **MIXED SALAD LEAVES** 8.50
- **MIXED SALAD LEAVES** garnished with carrots, cucumber, tomatoes and red radish 9.50
- **LUKEWARM LENTIL SALAD** with smoked salmon, corn and a raspberry-vinegar and mustard dressing 10.50 / 19.50
- **GOATHERD'S SALAD** Mixed green salad, tomatoes, cucumber, onion, olives and feta cheese with House-Dressing 10.50 / 19.50
- **CEASAR SALAD**
 - with bacon, cherry tomatoes, parmesan cheese and croutons 11.50 / 21.50
 - with chicken and bacon 16.50 / 28.50

TARTAR

- **SMOKED SALMON TARTAR — ONLY AVAILABLE IN THE EVENING —** 13.50 / 21.50
with whipped cream and house bread
- **BEEFSTEAK TARTAR (70G/140G)** 21.50 / 32.50
with cognac, calvados or carrot liqueur, butter und toasted bread

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OUR CLASSICS

MEAT

- **SLICED VEAL ZURICH STYLE** 36.50
served with a creamy mushroom sauce and «rösti»
- **VEAL CORDON BLEU** (filled with cheese and pork ham) 36.50
served with curry sauce, «Regio-Fries» (french fries from potatoes from Zurich)
and vegetables — **GLUTEN-FREE POSSIBLE** —

CHICKEN FILLETS SAUTÉED

with fresh herbs on:

- **A BED OF LETTUCE** MINDFUL EATING 26.50
with chopped egg and pumpkin seeds
- **A LUKEWARM LENTIL SALAD** MINDFUL EATING 26.50
with raspberry-vinegar-mustard dressing and colorful mixed garden vegetables

FISH

- **TUNA SALAD** with curry-flavor 21.50
served with salad and warm basmati rice
- **FILLETS OF PERCH** in beer batter — **NEW WITH MSC-CERTIFIED PERCH** — 28.50
served on a bed of lettuce with chopped egg, pumpkin seeds and tartar sauce

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GRATIN SPECIALTY

Gratin comes from the word gratinate and means to bake until a crust surface forms. We offer many seasonal variations with fresh vegetables and spices from around the world. We also serve light Gratins without cheese and cream.

MEAT GRATINS

- **EMMENTALER GRATIN** 24.50
Grated potatoes, bacon, white wine cream sauce and tomato-mascarpone cheese sauce, gratinated with Emmentaler cheese
- **LEEK GRATIN — SEASONAL —** 27.50
Potatoes, leek, Swiss sausage, cream sauce, gratinated with cheese
- **BLUE STAR GRATIN — SEASONAL —** 27.50
Potatoes, red cabbage, Swiss sausage, bacon, sweet corn crepe
- **AU GRATIN** 25.50
Potatoes, tomato, summer squash, minced beef, cream, fresh herbs, gratinated with cheese
- BACON «SPÄTZLI» GRATIN** 24.50
Homemade «Spätzli» (flour dumplings), bacon, vegetables, white wine cream sauce, gratinated with cheese
- BOLOGNESE GRATIN** 25.50
Homemade «Spätzli» (flour dumplings), summer squash, minced beef, cream, fresh herbs, gratinated with cheese
- THAI GRATIN — WITHOUT CHEESE —** 25.50
Pasta, chicken, eggplant, summer squash, tomato, red Thai curry sauce with coconut milk, curd cheese
- **SRI LANKA GRATIN — MILD, MEDIUM OR SPICY —** 25.50
Chicken, rice, potatoes, vegetables, Sri Lanka curry tomato sauce, gratinated with cheese
- HOUSE-GRATIN — LIGHT, WITHOUT CHEESE AND CREAM —** 25.50
Noodles, vegetables, chicken, sunflower seeds, house curry sauce (fruit-base)

FISH GRATIN

- BLACK TIGER GRATIN** 27.50
Black Tiger Shrimps (Eden Shrimps), potato gnocchi, leek, tomato, herbal cream sauce, gratinated with little cheese

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VEGETARIEN GRATINS

- **BEETROOT GRATIN — WITHOUT CHEESE —** 23.50
Beetroot, potato, quinoa, romanesco, sour cream sauce
- **FRANCE GRATIN** Potato, tomato, summer squash, 23.50
basil cream sauce, fresh herbs, gratinated with mozzarella
- VEGI THAI GRATIN — WITHOUT CHEESE —** 24.50
Pasta, eggplant, summer squash, tomato, red Thai curry with coconut milk, curd cheese
- **VEGETALBE QUINOA GRATIN — NEW WITH QUINOA —** 24.50
Mixed garden vegetables and quinoa with up to three sauces of your choice:
 - House curry sauce (fruit-base) (vegan)
 - Tomato sauce with mozzarella (vegan without mozzarella)
 - Basil cream sauce
 - Sour cream sauce with herbs
 - Red Thai curry with coconut milk
 - + Sunflower and pumpkin seeds + 2.00
- **VEGI AU GRATIN** Potatoes, tomato, summer squash, 25.50
minced quorn, cream, fresh herbs, gratinated with cheese
- VEGI BOLOGNESE GRATIN** Homemade flour dumplings, 25.50
summer squash, minced quorn, cream, fresh herbs, gratinated with cheese

GRATINO TABLE

FROM 4 PEOPLE – PER PERSON SFR. 52.–
ONLY IN THE EVENING – PERFECT FOR BIGGER GROUPS

Starters	— Lentil salad with smoked salmon and raspberry-vinegar and mustard dressing
	— Vegetable quinoa salad with a lemon dressing
	— Goatherd's salad
	— Salmon tartar with whipped cream
Soup	— Soup Shot
Main course	— 4 different Gratins
Dessert	— House-Dessert with a lemon flavor

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RED WINE

HOUSE-WINE 2014 6.50 / DL.
SPECIAL BOTTLING FOR OUR RESTAURANT 39.00 / BTL.

Spain, Castilla y León
Grapes: Tempranillo, Cabernet Sauvignon
Full-bodied, pair with: All of our gratins. Chicken, Veal and beef.

GOLDKÜSTE 2016 7.50 / DL.
AOC LAKE OF ZURICH 45.00 / BTL.

Switzerland, Zurich, Kümmin Brothers
Grape: Pinot Noir, Cabernet
Light-bodied, pair with: Gratins. Meat. Cheese.

RIPASSO SANTA DOROTEA 7.50 / DL.
VALPOLICELLA DOC 2015 45.00 / BTL.

Italy, Venice, Giacomo Montresor
Grapes: Corvina, Rondinella, Molinara
Medium-bodied, pair with: Gratins with chicken, beef and cheese.

ROSÉ WINE

AUTAN ROSÉ 2016 8.00 / DL.
France, Provence, Aureto 48.00 / BTL.

Grapes: Grenache, Cincault
Pair with: After work. Starters. Light dishes. Fish. Spicy dishes.
Chicken. Veal.

WHITE WINE

RÄUSCHLING 2016 8.00 / DL.
Switzerland, Nadine Saxer 48.00 / BTL.
Grape: Räuschling

Pair with: After work & light dishes. Salmon Tatar. Creamy sauces.

SAUVIGNON BLANC 2016 8.50 / DL.
Switzerland, Nadine Saxer 51.00 / BTL.
Grape: Sauvignon Blanc

Pair with: After work. Starters. Light dishes. Fish.

VERDEJO 2016 6.50 / DL.
Spain, Rueda, Grupo Yllera 39.00 / BTL.
Grape: Verdejo

Pair with: After work & light dishes. Salmon Tatar. Seafood.

LA DÎME CHARDONNAY 7.00 / DL.
GENEVA AOC 2016 42.00 / BTL.

Switzerland, Geneva, Hammel
Grape: Chardonnay

Pair with: After work. Starters. Light dishes. Fish. Creamy sauces.

Dear Guests

We choose our wines to accompany
our dishes and to enjoy by themselves.