



PLUS A SMALL
MENU SOUP
+ CHF 5.00
(ONLY
LUNCHTIME)

WEEKLY MENU

SALAD

- o **FIELD SALAD** with chopped egg and french dressing 11.50

VEGETARIAN

MEDITERRANEAN PENNE PASTA — EXPRESS MENU — 23.50

with tomatoe sauce, zucchini, spinach, red onions, fresh herbs and roasted pine nuts

- **RIZ-CASIMIR** with a fruit based curry sauce and vegetables, garnished with breaded banana pieces 24.50

MEAT & FISH

MEDITERRANEAN PENNE PASTA WITH CHORIZO — EXPRESS MENU — 25.50

with tomatoe sauce, zucchini, spinach, red onions, fresh herbs and roasted pine nuts

- o **BRAISED BEEF IN ITS BOUILLON** 27.50
with root vegetables, potatoes, horseradish foam and mustard

VEAL PICCATA IN A PARMESAN AND EGG COAT on tomato sauce served with duplings and asparagus broccoli 31.50

- o **SAUTÉED SALMON STEAK ON A RED THAI-CURRY SAUCE** 27.50
with sesame rice and pak choi

LUNCH DESSERT

MINI CHESTNUT VERMICELLI with meringue and whipped cream 5.50
—SMALL PORTION ONLY FOR LUNCH —

o **GLUTEN-FREE BREAD «Rustico» (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. Black Tiger shrimp from Vietnam (breed). Perch from Russia (breed). Smoked salmon from Norway & Canada. Black Tiger Shrimp from Vietnam (breed). Salmon from Scotland (breed).

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 22 years! Be inspired by our large, seasonal and creative dishes on offer.

FOR APERO	Jsotta rosso (Swiss vermouth)	
HOUSE-DRINK	blood-orange juice and Prosecco	8.00

SOUPS UND SALADS

- **SEASONAL SOUP** 9.50
- **TOMATO CREAM SOUP** with 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
with «Regio-Fries» (french fries from potatoes from Zurich) + 5.00

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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 au gratin

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

- **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
- **EMMENTALER GRATIN** 24.50
Grated potatoes, bacon, white wine cream sauce and tomato-mascarpone cheese sauce, gratinated with Emmentaler cheese
- **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
Gluten-free 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

FISH GRATIN

- **BLACK TIGER GRATIN** 27.50
Black Tiger 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
Gluten-free pasta, eggplant, summer squash, tomato, red Thai curry with coconut milk, curd cheese
- **VEGETALBE QUINOA GRATIN** 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
 - herbal cream sauce
- + 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. 49.50
ONLY IN THE EVENING – PERFECT FOR BIGGER GROUPS

Starters	— ZURICOS according to wishes or season (Homemade filled savory pastries baked in the oven - zuricos.ch) served with a salad with our house dressing garnished with carrots, radishes and cucumbers
Soup	— Soup Shot
Main course	— 4 different Gratins
Dessert	— House-Dessert with a lemon flavor

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RED WINE

HOUSE-WINE 2015 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, Kümin Brothers

Grape: Pinot Noir, Cabernet

Light-bodied, pair with: Gratins. Meat. Cheese.

RIPASSO SUPERIORE 7.90 / DL.
VALPOLICELLA DOC 2016 48.00 / BTL.

Italy, Venice, Torre d'Orti

Grapes: Corvina, Corvinone, Rondinella

Full-bodied, pair with: Aromatic sauces/dishes. Gratins.

Red meat.

ROSÉ WINE

CHÂTEAU DE VULLIERENS 2017 8.00 / DL.
Switzerland, La Côte, Bovet-de Mestra 48.00 / BTL.

Grapes: Gamaret, Garanoir

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

White meat & fish.

WHITE WINE

SAUVIGNON BLANC 2017 8.50 / DL.
Switzerland, Nadine Saxer 51.00 / BTL.
Grape: Sauvignon Blanc

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

SIMUÉ VERDEJO 2017 6.50 / DL.
Spain, Rueda, Vincente Gandia 39.00 / BTL.
Grape: Verdejo

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

LA DÎME CHARDONNAY 7.00 / DL.
GENEVA AOC 2017 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.