







# MENU



## VEGETARIAN

- o **VEGETABLE QUINOA SALAD WITH TOFU**, (without curd cheese =  ) 27.50  
nuts and cottage cheese with a lemon dressing
-   **MEDITERRANEAN PASTA DISH WITH TOFU**, 25.50  
zucchini, spianch, tomatoes, olives, pine nuts and fresh herbs




## MEAT

- o **«YAM SOM O» — SPICY —** Thai grapefruit salad with 29.50  
minced chicken and black tiger shrimp, kaffir lime leaves, chilli, cashews, coconut milk and fresh lime juice served on Chinese cabbage
- o **CHEESE AND SAUSAGE SALAD — OUR SUMMER HIT SINCE 24 YEARS —** 24.50  
with a «Pommery» mustard sauce and green lettuce
- o **VEGETABLE QUINOA SALAD WITH CHICKEN**, 27.50  
nuts and cottage cheese with a lemon dressing
- o **SLICED VEAL ZURICH STYLE** served with a creamy mushroom sauce and «rösti» 36.50
- **VEAL CORDON BLEU** (filled with cheese and pork ham) 36.50  
served with homemade BBQ sauce, «Regio-Fries» from potatoes from Zurich and vegetables — **GLUTEN-FREE POSSIBLE** —

## CHICKEN FILLETS SAUTÉED with fresh herbs on:

-  o **A BED OF LETTUCE** 26.50  
with egg, sunflower seeds, pumpkin seeds and flaxseeds
-  o **A LUKEWARM LENTIL SALAD** 26.50  
with raspberry-vinegar-mustard dressing and colorful mixed garden vegetables

## FISH

-  o **TUNA SALAD** with curry-flavor 23.50  
served with salad and warm basmati rice
-  **FILLETS OF PERCH** in beer batter served on a bed of lettuce with egg, 28.50  
sunflower seeds, pumpkin seeds, flaxseeds and tartar sauce
-  **MEDITERRANEAN PASTA DISH WITH BLACK TIGER SHRIMPS**, 29.50  
zucchini, spianch, tomatoes, olives, pine nuts and fresh herbs

 GLUTEN FREE

 Possibility of gluten-free preparation.

 Vegan

 Laktosefrei

Please inform our service team!

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. Lamb from Switzerland. Perch from Russia (ASC breed). Smoked salmon from Norway & Canada. Black Tiger shrimp from Vietnam (breed). Pike-perch from Estonia (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 Newsbar and the Restaurant Au Gratin, the only Gratin Restaurant in Switzerland. We love and have refined our concept for 24 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

- o **SEASONAL SOUP** 9.50
- o **TOMATO CREAM SOUP** with cream 9.50
-  o **MIXED SALAD LEAVES** 8.50
-  o **MIXED SALAD LEAVES** garnished with carrots, cucumber, tomatoes and red radish 9.50
-  o **LUKEWARM LENTIL SALAD** with smoked salmon, corn and a raspberry-vinegar and mustard 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

- **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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## 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

- **WAIKIKI GRATIN — SUMMER HIT —** 25.50  
Chicken, ham, pineapple, risotto-rice, cherries, pineapple cream sauce, almond shiver, gratinated with 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

- **BARCELONA GRATIN** 27.50  
Stripes of Pike-perch fillets, potatoes, eggplant, summer squash, diced tomatoes, fresh herbs, paprika cream sauce, gratinated with cheese

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-  Vegan
-  Laktosefrei
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## VEGETARIEN GRATINS

- o **MADRID GRATIN — SEASONAL —** 24.50  
Potatoes, eggplant, summer squash, diced tomatoes, fresh herbs, paprika cream sauce, gratinated with cheese
- o **FRANCE GRATIN** Potato, tomato, summer squash, 23.50  
basil cream sauce, fresh herbs, gratinated with mozzarella
- o **VEGI THAI GRATIN — WITHOUT CHEESE —** (without curd cheese = ) 24.50  
Gluten-free pasta, eggplant, summer squash, tomato, red Thai curry with coconut milk, curd cheese
-  o **VEGETABLE QUINOA GRATIN** with red Thai curry sauce with coconut milk 25.50  
garnished with fresh herbs, sunflower and pumpkin seeds
- o **VEGI AU GRATIN** Potatoes, tomato, summer squash, 25.50  
minced quorn, cream, fresh herbs, gratinated with cheese

## GRATINO TABLE - ONLY ON PRE REQUEST

FROM 4 PEOPLE – PER PERSON SFR. 49.50

ONLY IN THE EVENING – PERFECT FOR BIGGER GROUPS

|             |  |
|-------------|--|
| Starters    | — ZURICOS according to wishes or season<br>(Homemade filled savory pastries baked in the oven - zuricos.ch)<br>served with a salad with our house dressing<br>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 2016** 6.50 / DL.

**SPECIAL BOTTLING FOR** 42.00 / BTL.

### OUR RESTAURANT

Spain, Castilla y León

Grapes: Tempranillo, Cabernet Sauvignon

Full-bodied, pair with: All of our gratins. Chicken, Veal and beef.

**RIPASSO SUPERIORE** 7.90 / DL.

**VALPOLICELLA DOC 2017** 48.00 / BTL.

Italy, Venice, Torre d'Orti

Grapes: Corvina, Corvinone, Rondinella

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

Red meat.

**RIBERA DEL DUERO DO 2014** 8.50 / DL.

**LECCO RESERVA** 59.50 / BTL.

Spain, Ribera del Duero,

Bodegas Resalte de Penafiel

Grape: Tempranillo

Full-bodied, pair with: Gratins. Meat. Cheese. Aromatic sauces.

Dear Guests

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

## WHITE WINE

**SAUVIGNON BLANC 2019** 8.50 / DL.

**AOC LAKE ZURICH** 51.00 / BTL.

Switzerland, Feldbach, Family Messner

Grape: Sauvignon Blanc

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

**SIMUÉ VERDEJO 2018** 6.50 / DL.

Spain, Rueda, Vincente Gandía 42.00 / BTL.

Grape: Verdejo

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

**LA DÎME CHARDONNAY** 7.00 / DL.

**GENEVA AOC 2018** 42.00 / BTL.

Switzerland, Geneva, Hammel

Grape: Chardonnay

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

## ROSÉ WINE

**CHÂTEAU DE VULLIERENS 2018** 8.00 / DL.

Switzerland, La Côte, Bovet-de Mestral 48.00 / BTL.

Grapes: Gamaret, Garanoir

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

White meat & fish.