













SPECIAL




COLORFUL MIXED LETTUCE with egg, sunflower seeds, pumpkin seeds and flaxseeds

-   **WITH TOFU** and fresh herbs (without egg = ) 26.50
-   **WITH CHICKEN FILLETS** with fresh herbs 26.50
-  **WITH PERCH FILLETS** in beer batter and tartar sauce 28.50

LUKEWARM LENTIL SALAD with corn, raspberry-vinegar-mustard dressing and roasted vegetables

-    **WITH TOFU** with fresh herbs 27.50
-   **WITH CHICKEN FILLETS** with fresh herbs 27.50
-  **WITH SALMON — NEW —** 26.50

VEGETARIAN

-    **SLICED TOFU ZURICH STYLE** 29.50
served with a creamy wild mushroom sauce and «rösti»
- VEGI HUNTER PLATE** Sliced Tofu with a creamy wild mushroom sauce, 29.50
home-made sweetcorn gnocchi with pieces of pear, red cabbage, chestnuts

GAME, MEAT & FISH

-  **SLICED VEAL ZURICH STYLE** served with a creamy mushroom sauce and «rösti» 37.50
- **VEAL CORDON BLEU** (filled with cheese and pork ham) 37.50
served with homemade BBQ sauce, «Regio-Fries» from potatoes from Zurich
and vegetables — **GLUTEN-FREE POSSIBLE** —
-   **TUNA SALAD** with curry-flavor served with salad and warm basmati rice 23.50
- MEATLOAF OF GAME — OUR CLASSIC —** served with creamy 29.50
mushroom sauce, red cabbage, chestnuts and «Spätzli» (flour dumplings)
- HUNTER PLATE** Sliced venison with a creamy mushroom sauce, 31.50
home-made sweetcorn gnocchi with pieces of pear, red cabbage and chestnuts

 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. Pike-perch from Estonia (breed). Game from Germany.

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

- **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 — **ONLY AVAILABLE AS A STARTER** — 12.50
- **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)** 23.50 / 32.50
 - with cognac, calvados or carrot liqueur, butter und toasted bread
 - with «Regio-Fries» (french fries from potatoes from Zurich) + 5.00

| | |
|--|-------------|
| ○ GLUTEN-FREE BREAD «Rustico» (BAKING TIME 15 MIN) each | 2.00 |
| ○ GLUTEN-FREE BEER «CELIA ORGANIC» 3.3DL | 7.50 |

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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

- o **EMMENTALER GRATIN** 25.50
Grated potatoes, bacon, white wine cream sauce and tomato-mascarpone cheese sauce, gratinated with Emmentaler cheese
- o **LEEK GRATIN — SEASONAL —** 29.50
Potatoes, leek, Swiss sausage, cream sauce, gratinated with cheese
- o **AU GRATIN** 26.50
Potatoes, tomato, summer squash, minced beef, cream, fresh herbs, gratinated with cheese
- BACON «SPÄTZLI» GRATIN** 25.50
Homemade «Spätzli» (flour dumplings), bacon, vegetables, white wine cream sauce, gratinated with cheese
- BOLOGNESE GRATIN** 26.50
Homemade «Spätzli» (flour dumplings), summer squash, minced beef, cream, fresh herbs, gratinated with cheese
- o **THAI GRATIN — WITHOUT CHEESE —** 26.50
Gluten-free pasta, chicken, eggplant, summer squash, tomato, red Thai curry sauce with coconut milk, curd cheese
- o **SRI LANKA GRATIN — MILD, MEDIUM OR SPICY —** 27.50
Chicken, rice, potatoes, vegetables, Sri Lanka curry tomato sauce, gratinated with cheese

FISH GRATIN

- o **BARCELONA GRATIN** 29.50
Stripes of Pike-perch fillets, potatoes, eggplant, summer squash, diced tomatoes, fresh herbs, paprika cream sauce, gratinated with cheese

o GLUTEN FREE

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Vegan



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VEGETARIEN GRATINS

- **MADRID GRATIN — SEASONAL —** 25.50
Potatoes, eggplant, summer squash, diced tomatoes, fresh herbs, paprika cream sauce, gratinated with cheese
- **FRANCE GRATIN** Potato, tomato, summer squash, basil cream sauce, fresh herbs, gratinated with mozzarella 23.50
- **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
-  ○ **VEGETABLE QUINOA GRATIN** with red Thai curry sauce with coconut milk garnished with fresh herbs, sunflower and pumpkin seeds 26.50
- **VEGI AU GRATIN** Potatoes, tomato, summer squash, minced quorn, cream, fresh herbs, gratinated with cheese 26.50

GRATINO TABLE - ONLY ON PRE REQUEST

FROM 4 PEOPLE – PER PERSON SFR. 49.50

ONLY IN THE EVENING – PERFECT FOR BIGGER GROUPS

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|-------------|--|
| 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 2016 7.00 / DL.
SPECIAL BOTTLING FOR OUR RESTAURANT 45.00 / BTL.

Spain, Castilla y León

Grapes: Tempranillo, Cabernet Sauvignon

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

GOLDKÜSTE 2017 7.50 / DL.
AOC LAKE OF ZURICH 47.00 / BTL.

Switzerland, Zurich, Kümin Brothers

Grape: Pinot Noir, Cabernet

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

RIPASSO SUPERIORE 7.90 / DL.
VALPOLICELLA DOC 2018 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.

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 7.00 / DL.
Spain, Rueda, Vincente Gandia 45.00 / BTL.

Grape: Verdejo

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

LA DÎME CHARDONNAY 7.90 / DL.
GENEVA AOC 2018 48.00 / 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 Mestra 48.00 / BTL.

Grapes: Gamaret, Garanoir

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

White meat & fish.

Dear Guests

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