

SARATZ

JUGENDSTIL SAAL

MENU OF THE DAY

24th June 2024



Regional and seasonal cuisine by Giuseppe Marrancone and his kitchen crew. In service Elda Aires, Vincenzo Princiotto and their team will spoil you.

Dessert

Tonka bean panna cotta Red berry salad



Cheese platter

Salad and antipasti buffet 20

Soups 10

Juice 5

Intermediate dishes 16

Meat and fish main courses 36

Vegetarian main course 26

Dessert 12

Cheese 14



Weinkarte



Herkunft Fleisch & Fisch

SARATZ
PONTRESINA

The small half board includes 3 courses, one of which is a main course.

Information about ingredients in our dishes that may trigger allergies or intolerances is available on request from our service team.

All prices in Swiss Francs including service and 8.1% VAT



Saratz Classics

Grilled fillet of beef

Rosemary potatoes | wild broccoli | jus
+ CHF 20.00



Sliced of veal Zurich style

Tagliatelle | vegetable bouquet
+ CHF 15.00

Fried gilthead fillet

Mashed potatoes | spinach | herb sauce
+ CHF 10.00



Savoy cabbage roll

Smoked tomato couli | grated crap da füm
+ CHF 7.00



Cocktail of the Day

A tip from our Chef de Bar Patrick Falk

Saratz Mountain Ash Gin & Tonic
24

Wine recommendations

From our Jugendstil team

White Wine

Chardonnay Bovel 2021

Subtle wood aromas | fresh | fruity | mineral | ideal food companion

Winery Bovel | Monika & Daniel Marugg

Fläsch | Grisons | Switzerland

11 | 10cl

72 | 75cl

Red Wine

Bansella 2021

Barbera

Powerfull | well-structured | ripe plums | violets | chocolate

Prunotto

Alba | Piemont | Italy

9 | 10cl

58 | 75cl

WELCOME

Choose from the daily changing dishes or the Saratz classics and compose your dinner according to your personal taste.

Salad and antipasti buffet

Help yourself from our salad buffet.

Varied, seasonal delights await you!

Specialities from the region and exotics from a far.

Soup | Smoothie

Artichoke soup Bacon



Carrot-orange smoothie



Intermediate dishes

Tuna tataki Jerusalem artichoke cream



Gnocchi Black truffle | chanterelles



Meat

Beef tagliata Tomato salad | rocket salad | balsamic jus



Fish

Fried salmon trout fillet

Rosemary potatoes | vegetable bouquet | white wine sauce



Vegetarian

Aubergine parmigiana

