

# VIVA

## STARTERS

- Bread, homemade aioli and olives 4.00
- Beef carpaccio, grana padano and rocket 18.00
- Tuna tartar, and wakame 18.00
- Jumbo prawns on a hot salt stone, kim chee, cocktailsauce 21.00
- Sizzeling prawns, garlic, chili, soy and lemon 20.00
- Salad with mushrooms, bacon, avocado, dressing 17.50
- Caprese, mozzarella-tomatoe and basil pesto 17.50
- Tomato soup with creme fraiche and chive 10.00

## NINOS

- Spaghetti boloñesa, with tomato sauce 11.00
- Veal tenderloin escalope with fries 16.00

## RISOTTO & PASTA

- Penne with fungi mushrooms, cream, Grana Padano cheese 19.00
- Penne amatriciana, a bit spicy, guanciale, tomato, and chili 19.00
- Risotto with funghi mushrooms rocket and cherry tomatoe and cream 20.00
- Risotto with prawns and truffe oil 22.00

Spaghetti boloñesa 17.50

- Spaghetti aglio e olio , prawns, spicy, cherry tomatoes, rocket olive oil 22.00

Spagetti Carbonara, with egg, and guanciale 18.00

## MEAT

- Rack of pink lamb (14oz/400gr) herb crust, gratinated potatoe, vegetables (20min) 42.00

- Beef tenderloin with Gruyere crust (premium quality), red wine sauce, gratinated potatoes and vegetables 38.00

- Beef tenderloin with café de paris crust (premium quality), red wine sauce, gratin potatoes and vegetables 38.00

- Veal tenderloin medallions, , mushroom sauce, rösti 29.00

- Breaded escalope of veal tenderloin, french fries 27.00

- Lamb tenderloins with crispy herbs and garlic red wine sauce, potato gratin and vegetables 28.00

- Sliced veal tenderloin Zurich style sauce, spring oniones, mushrooms, Rösti potatoe 26.00

- Beef tenderloin Pink "Stroganoff" sauce, Rösti potatoe 27.00

- Beef entrecote "cafe de Paris" (herbalbutter gratinated), redwine sauce, 30.00

## FISH

- Fresh salmon fillet with lemon butter, mashed potatoes and vegetables 24.00

- Fresh filet de seabas with cava-prosecco sauce, prawns, mashed potatoes and veggies 27.00