

# 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 sirloin "cafe de Paris" (herbalbutter gratinated), redwine sauce, 29.00

## FISH

- Fresh salmon fillet with lemon butter, mashed potatoes and vegetables 24.00
- Fresh filet of seabass with cava sauce, prawns, mashed potatoes and veggies 27.00

## MENU · 39 EUROS · 17.00H-22.30H TO CHOOSE

### STARTERS TO CHOOSE

Tomato soup with crème fraîche and chives

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Creamy soup of asparagus

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Tuna tartare with wakame

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Salad with warm goat cheese, fig mustard

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2 asparagus gratinated, grana padano, butter and air dried ham

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Sizzling prawns with lemon and spicy soy sauce

### UPGRADES

**Jumbo prawns on hot stone, kimchee, cocktail sauce +5 Euros**

### SECOND COURSE TO CHOOSE

Breaded veal scallop with 3 asparagus, sauce béarnaise, boiled potatoe

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Beef sirloin Café Paris (herb butter gratinated), roast potatoes and veggies

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Salmon fillet, lemon butter, roast potatoes, veggies, 1 asparagus

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Sea bass fillet, mustard crust, cavasauce, straw potatoes, leek, veggies

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Pink fried lamb tenderloins, crispy herbs, garlic, roast potatoes, veggies

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Sliced tenderloin of veal Zurich style, with rösti potatoes

### UPGRADES

**Beef tenderloin premium (190gr), shallot marmelade, cheese crust, gratinated potatoe, vegetables +10 Euros**

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**Pink roast rack of lamb, herb butter, red wine sauce, gratinated potatoe, veggies +15 Euros**

### DESSERT TO CHOOSE

• Crepe Suzette with vanilla ice cream

• Tiramisú

• Chocolate mousse with vanilla ice cream

• Strawberries with vanilla ice cream, whipped cream, topping

• **Passion fruit Crème brûlée +3E**