

M E N U

L A T I N O

B I S T R O T

C R E D O

ITALIAN HERITAGE IS EMBRACED BY PHILIPPINE HEARTINESS.
SEASONAL INGREDIENTS, PREPARED WITH AUTHENTICITY
& SOPHISTICATION. A NEO-BISTRO FOR GOOD DISHES, WINE
& TRUE HOSPITALITY.

BY THE GLASS (1,5 DL)

B U B B L E S

C H A M P A G N E D R A P P I E R
CHAMPAGNE

CHAMPAGNE DRAPPIER CARTE D'OR 19
CHARDONNAY | PINOT MEUNIER | PINOT NOIR

R O N C O C A L I N O
LOMBARDEI

FRANCIACORTA BRUT DOCG 17
CHARDONNAY | PINOT NOIR

W H I T E

W E I N G U T T E M E N T
SÜDSTEIERMARK

KALK & KREIDE
SAUVIGNON BLANC
2023

15

E R I C H M E I E R
ZÜRICH

MÜLLER-THURGAU
RIESLING X SYLVANER
2022

13

B R A N C A I A
TOSKANA

IL BIANCO IGT
SAUVIGNON BLANC
2023

13

R E D

B O D E G A S E M I L I O M O R O
PESQUERA DEL DUERO

EMILIO MORO
TEMPRANILLO
2021

15

B R A N C A I A
TOSKANA

CHIANTI CLASSICO DOCG
SANGIOVESE
2022

14

W E I N G U T B U R K H A R T
THURGAU

PN AUSLESE
PINOT NOIR
2021

15

M E N U

S T U Z Z I C H I N I

S M A L L A P P E T I Z E R S

CRUNCHY FISH CROQUETTES WITH PANKO CRUST & GOCHUJANG AIOLI	16
RICOTTA CREAM WITH WILD GARLIC OIL & GRILLED WILD GARLIC	12
HOMEMADE FOCACCIA WITH OLIVE OIL & MALDON SALT	11
HOME CURED ANCHOVIES WITH OLIVE OIL & LEMON ZEST	15

P R I M I
W A R M S T A R T E R S

SAISONAL SALAD WITH HOUSE VINAIGRETTE & SICILIAN NUTS	13
CEVICHE OF HOKKAIDO SCALLOPS WITH RED ONIONS & LECHE DE TIGRE	27
LEEK BRAISED IN OLIVE OIL WITH RUM BEURRE BLANC, HAZELNUT CRUNCH & HERB OIL	24
TARTARE OF RAINBOW TROUT FROM BREMGARTEN WITH GOCHUJANG-MIRIN DRESSING & CRISPY RICE	27

S E C O N D I
M A I N C O U R S E S

SAFFRON RISOTTO WITH CRUSTACEAN BISQUE & COCOA NIBS + GOLDEN SHRIMPS FROM BIANCHI	27 +10
PACCHERI WITH GRANDMOTHER'S SQUID RAGOUT & BELPER KNOLLE	29
GRILLED BUTTERFLIED DORADE WITH KALAMATA SALSA VERDE, CAPERS & HERB SALAD	38
OVEN-ROASTED CAULIFLOWER WITH AJI AMARILLO & PICKLED MUSHROOMS	24
BRAISED COSTINE AL SUGO, SHORT RIBS WITH PEANUT PRALINE & "TAGALOG KARE-KARE" (FRIED SHRIMP SAUCE)	41
TAGLIATA DI MANZO (250G), BRANCAIA OLIVE OIL & SHAYU-LEEK SALAD	41

C O N T O R N I
S I D E D I S H E S

SEASONAL VEGETABLES SAUTÉED IN OLIVE OIL	9
BABY SPINACH WITH RED ONIONS	9
BORLOTTI BEAN STEW WITH MISO-TAHINI	9

D O L C E
D E S S E R T S

COCONUT SOFT-SERVE WITH OLIVE OIL & HERBS	11
“TAGALOG“ LECHE FLAN (CLASSIC FILIPINO CARAMEL PUDDING) & CONDENSED MILK	13

D R I N K S

B E E R

S'BIER FLÜHGASSE	33c1	5.20%	7.5
ITTINGER AMBER	33c1	4.80%	7.5
APPENZELLER LEERMOND	33c1	0.00%	7
GENTS RADLER	33c1	0.00%	7

N O N - A L C O H O L I C B E V E R A G E S

WASSER 37 WITH / WITHOUT	5d1	5
HOMEMADE LIMONADE	3d1	6
HOMEMADE ICED TEA	3d1	6
COCA COLA	3.3d1	5.5
COCO COLA ZERO	3.3d1	5.5
TONIC WATER GENTS	2d1	5
BITTER LEMON GENTS	2d1	5
SAN BITTER	1d1	5

H O T B E V E R A G E S

CAFFÈ CREMA	4.5
ESPRESSO	4.5
DOPPIO	5.5
CAPPUCINO	5
TEE	5

D E C L A R A T I O N

CAREFULLY SELECTED INGREDIENTS
FROM TRUSTED PARTNERS.

MEAT, FISH & SEAFOOD
FROM BIANCHI (CH & IT)

BREAD
FROM JUNG BAKERY (CH)

FRUITS & VEGETABLES
FROM MARINELLO AND FAMILYHAEGELI (CH)

OUR STAFF WILL GLADLY PROVIDE INFORMATION
UPON REQUEST REGARDING INGREDIENTS IN
OUR DISHES THAT MAY CAUSE ALLERGIES OR
INTOLERANCES.

ALL PRICES ARE IN CHF, INCLUDING VAT.

L A T I N O
B I S T R O T

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