



Restaurant & Bodega

GENUSS AM FLUSS

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**Welcome to the restaurant
"Am Fluss"**

and

enjoy

We only serve Swiss meat. Chorizo/Serrano are genuine specialities from Spain. The origin of seafood and fish is given at the counter

All prices in Swiss Francs, incl. 7.7 % VAT

Soups

- Tomato Cream with a vegetable pincho or a chicken pincho 13.80
Tomato Gazpacho (cold soup) 12.80
Small Tomato Cream soup as a starter 8.00

Pinchos (basque tapas)

- Cold Pincho platter (6 pieces) 18.00
Pimientos de Padrón 11.50
Queso de Zamora Platter with sheep cheese from the old dairy Chillón in Toro 15.00
Pincho with goat cheese and honey 5.80
Pincho with Chorizo 5.80
Pincho with Serrano 5.80
Pincho with salmon tartare 6.80
A portion of olives 5.50
Garlic baguette 6.80
Prepared with butter; if you prefer olive oil, please inform your service
Portion french fries with ketchup or mayonnaise 9.80

Salads

Fresh lettuce on a raspberry-balsamic dressing with cherry tomato, pine nuts, watermelon and pineapple chunks and ...

- ... luke warm goat cheese 16.90
... with crispy Swiss chicken pieces 17.90
... in olive oil grilled prawns 18.90
... sautéed vegetables 16.90

a second topping on your salad + 4.90

The salad without topping 12.50

Small green salad as a starter (or to go with your main dish) 7.80

For your little ones (up to the age of 12 years)

"Fluss Nuggets" house made with fresh Swiss chicken strips and french fries 13.00

Pasta with tomato sauce 9.00

Vegetarian

Spanish Tortilla 18.50

House made, with seasonal vegetables, topped with goat's cheese, served with a sour cream chives dip

Grilled vegetable Pincho 16.80

Sautéed in olive oil, with tomato sauce, Pimientos de Padrón and roasted potatoes

Meat & Prawns

Signature dish

"Fluss" Pincho Platter 34.50

a combination of the daily warm & cold Pincho offer
with tomato sauce and a garlic dip

Chicken Pincho with our orange-honey chutney and french fries 18.50

Burger Pincho two cheeky burgers prepared with pure lean Swiss beef, 21.80
BBQ Sauce, french fries, bacon and roasted onions

Grilled prawns with our orange-chili chutney and garlic baguette 21.80

Steak tartare & roastbeef with a salad bouquet & toasted baguette 34.50

French fries as a side dish with the tartare 7.00

Giant burger ("Swiss Military Burger") 29.00

Big time double burger prepared with lean Swiss beef, cheese, bacon, tomato, a fried egg, pickled cucumber & french fries

Chicken Burger 24.90

Swiss chicken strips with caramelized pineapple, sweet corn, cocktail sauce, cheese, onion, tomatoes, fried egg and french fries

extra sauce to each dish

BBQ or ketchup or mayonnaise + 1.50

Garlic dip or sour cream dip or our house made orange-chili chutney + 3.00

Sweets

Pincho dessert variation 13.80

A sweet temptation with a choice of house made cakes with Giolito ice cream

Crêpe "Kawalec" 16.50

A crêpe delight with warm berries and Giolito vanilla ice cream

Summer Cream 9.80

Mango and fresh cheese cream, served in a glass

Taste for more? Ask for our ice cream and sundae menu!

Dinner

These dishes we love to serve you after 5:30 pm

the "Fluss" signature dish

Filet "Donostia" 150g 39.80 / 300g 59.80

Tender Swiss beef fillet, green beans, sauce béarnaise & french fries

Grilled slice of salmon 37.80

on a lemon-dill sauce, boiled potatoes and a spinach salad

Vegetarian Piccata 26.50

Zucchini eggplant piccata with tomato sauce and pappardelle on basil pesto

extra sauce to each dish

BBQ or ketchup or mayonnaise + 1.50

Garlic dip or sour cream dip or our house made orange-chili chutney + 3.00

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Wine by the glass

Served from premium bottle quality

Please ask for our wine list for our full offer of finely selected premium wines, all coming from the "3 lake" region in western Switzerland or from 20 different wine regions in Spain

All shown prices are by the glass (1dl)

White

Chardonnay (Fredri Marolf, Tschugg)	7.80
Chasselas d'Or (Fredri Marolf, Tschugg)	7.50
Viña Tobia (Rioja, SP)	7.50
Capricho (Bierzo, SP)	8.00

Rosé

Oeil-de-Perdrix (Fredri Marolf, Tschugg)	7.50
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Red

L'or rouge (Fredri Marolf, Tschugg)	7.80
Semele Crianza (Ribera del Duero, SP)	7.80
Selección de Autor (Rioja, SP)	7.50
Nexus One (Ribera del Duero, SP)	8.00
Frontaura Crianza (Toro, SP)	8.50

Sparkling

Cava Jané Ventura DO Penedes	8.80
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Cava is the "Champagne" from Spain and is produced following the "Méthode traditionnelle" letting the wine ferment in the bottle