

# AURORA

*amaze me. by Dennis Mazza*

## APERERO

<b>Dark house bread</b>	<b>4.5</b>
Herb butter AURORA Dunkles Hausbrot Gewürzbutter AURORA	
<b>Jamon Iberico 50g</b>	<b>19</b>
Maggia bread Maggia Brot	
<b>French Vintage – Sardine</b>	<b>19</b>
Maggia bread Maggia Brot	
<b>Oona Caviar – Osietra Carat 20g</b>	<b>39</b>
Real Swiss Alpine Caviar Blinis I Sour cream I Chives Echter Schweizer Alpen Kaviar Blinis I Sauerrahm I Schnittlauch	
<b>4cl Noble Russian Vodka Export</b>	<b>+10</b>

## STARTER

<b>AURORA House salad</b>	<b>16</b>
Leaf salad I Kernels I House dressing Blattsalate I Kerne I Hausdressing	
<b>Avocado Carpaccio</b>	<b>19</b>
Sour cream I Cashew I Tomato I Leek I Balsamico Sauerrahm I Cashew I Tomaten I Lauch I Balsamico	
<b>Burrata</b>	<b>19</b>
Caponata I Bloody Mary Cream I Crispbread Caponata I Bloody Mary Crème I Knäckebrot	
<b>New style THAI salad</b>	<b>28 I 42</b>
Tuna I Peanut Thunfisch I Erdnuss	Roasted Duck I Peanut Gebratener Ente I Erdnuss

## FANCY SALAD

### AURORA Boom Boom Salad

Leaf salad I Tomato I Cucumber I Apple I Champignons  
Parmesan I Onion I Grilled beef stripes

Blattsalate I Tomate I Gurke I Apfel I Champignons  
Parmesan I Zwiebel I Gebratene Rindsstreifen

**31**

### CAESAR Salad

Lettuce I Parmesan I Tomato I Egg I Chives  
Bacon I Corn fed chicken breast

Lattich I Parmesan I Tomate I Ei I Schnittlauch  
Speck I Maispouardenbrust

**31**

## SOUP

<b>Chilled cucumber soup</b>	<b>15</b>
Wasabi I Buttermilk Gurkenkaltschale I Wasabi I Buttermilch	

## CLASSIC

<b>Beef tatar</b>	<b>29 I 42</b>
Maggia bread I Egg yolk cream Rindstatar I Maggia Brot I Eigelb-Crème	

## WARM STARTER

<b>Handmade Tortellini</b>	<b>24 I 36</b>
Anchovy I Capers I Nettle I Spinach I Blackberry Sardelle I Kapern I Brennessel I Spinat I Brombeere	

<b>Gambas Stroganoff</b>	<b>28</b>
Beet root sorbet I Sepia I Wasabi Randensorbet I Sepia I Wasabi	

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden auf Anfrage gerne.  
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## MEAT

<b>Irish Beef Filet</b>   ca. 200g Peppercrust   Jus Irisches Rindsfilet   ca. 200g Pfefferkruste   Jus	<b>59</b>
<b>Swiss Veal Chop</b>   ca. 350g Thyme Jus Schweizer Kalbskotelett   ca. 350g Thymian Jus	<b>62</b>
<b>AURORA Beef Burger</b> Swiss cheese   Lettuce   Onion confit   House Sauce Appenzeller Käse   Lattich   Zwiebelkonfit   Haussauce	<b>32</b>

## VEGETARIAN | VEGAN

<b>Ravioli</b> Buffalo mozzarella   Courgettes   Olive Büffelmozzarella   Zucchini   Olive	<b>31</b>
<b>Basil Risotto</b> Goat cheese Paneer   Tomato Ziegenkäse Paneer   Tomate	<b>29</b>
<b>Baby Cauliflower</b> Ratatouille   Arugula Baby Blumenkohl   Ratatouille   Rucola	<b>29</b>

## FISH & SEAFOOD

<b>Dorade</b> Chanterelles   Lemon   Basil Eierschwämmli   Zitrone   Basilikum	<b>39</b>
<b>Swiss Alpine Salmon</b> Pea   Buttermilk   Roe   Miso Schweizer Alpine Lachs Erbse   Buttermilch   Rogen   Miso	<b>41</b>
<b>Lobster Tail</b> Citrus Hollandaise   Cress   Pak Choi Zitrus Hollandaise   Kresse   Pak Choi	<b>54</b>

## SIDES

each | je 7

<b>Crispy market vegetables</b> Knackiges Marktgemüse
<b>Creamy leave spinach</b> Gewürz – Rahmspinat
<b>Risotto with parmesan cheese</b> Parmesanrisotto
<b>Zurich fries</b> Züri Fries

## DESSERT

### Crème Brûlée

Passionfruit sorbet | Fruits  
Passionsfruchtsorbet | Früchte  
**15**

### Almond Cake

Vanilla | Apricot  
Mandelkuchlein | Vanille | Aprikose  
**18**

### Glacé

Chocolate Ginger | Schokoladen Ingwer  
Amarena cherry | Amarena Kirsch  
**Sorbet**

Passionfruit | Passionsfrucht  
Strawberry | Erdbeer  
**6**

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