



LUNCH MENU

MONDAY TO FRIDAY ONLY, FROM 11:30 A.M. TO 2:00 P.M.

PASTA

ITALY PENNE CARBONARA 16

SMOKED BACON LARDONS, CRISPY BACON, HEAVY CREAM

ITALY TOMATO LINGUINE / BURRATA 18

SAN MARZANO DOP TOMATOES, PUGLIA BURRATA, FRESH BASIL, AND OLIVE OIL

SALAD

FRANCE WARM GOAT CHEESE SALAD 19

BATAVIA LETTUCE, SUN-DRIED TOMATOES, GOAT CHEESE DRIZZLED WITH HONEY AND TOMATO MARMALADE ON TOAST, WALNUTS, HONEY BALSAMIC VINAIGRETTE.

GF

V

FRANCE QUINOA SALAD 19

QUINOA, AVOCADO, CORN, ONIONS, CHERRY TOMATOES, POTATOES, PARSLEY, LIME, FETA CHEESE, BLACK OLIVE MAYONNAISE.

USA CAESAR SALAD 23

ROMAINE LETTUCE, MARINATED AND BREADED SWISS CHICKEN BREAST, GRANA PADANO CHEESE, GARLIC CROUTONS, HOUSE-MADE CAESAR DRESSING.

ITALY SHRIMP AND MANGO 25

BATAVIA LETTUCE, PEELED SHRIMP, MANGO, AVOCADO, CHERRY TOMATOES, CRISPY ONIONS, HOUSE-MADE MANGO DRESSING.

V

Vegetarian

P

Piquant/Spicy

GF

Gluten Free

EUROPEAN CLASSICS

UK HOUSE-MADE ROAST BEEF 24

GF

SERVED WITH FRIES AND TARTAR SAUCE.

FRANCE PARISIAN RIBEYE STEAK (CH) 25

GF

CAFÉ DE PARIS BUTTER OR CHIMICHURRI SAUCE OF YOUR CHOICE. FRIES OR RICE. EXTRA +3.

SWISS SPECIALTIES

SWITZERLAND SWISS CHICKEN BREAST

HOUSE-MADE MUSHROOM SAUCE 25

SERVED WITH FRIES OR RICE AND SALAD.

SWITZERLAND HOUSE-MADE CORDON BLEU 29

SWISS CHICKEN CORDON BLEU WITH COUNTRY HAM AND FONTAL AOC CHEESE, HOUSE-MADE BREADING. SERVED WITH FRIES. CARBONARA SAUCE +5.

AMERICAN SPECIALTIES

USA CHEESEBURGER & BACON 25

BREADSTORE Brioche BUN, 100% BEEF PATTY (150 G), FONTAL AOC CHEESE, HOUSE SAUCE, CARAMELIZED ONIONS, TOMATO, LETTUCE.

SERVED WITH FRIES OR SWEET POTATO FRIES AND A GREEN SALAD. AVAILABLE WITHOUT BACON, WITHOUT CHEESE, OR WITHOUT GREEN SALAD.

OUR MEXICAN AND PERUVIAN CLASSICS

TACOS AL PASTOR (3) 19

L
12 CM TORTILLAS FILLED WITH PLANCHA-GRILLED MARINATED PORK, WHITE ONIONS, CILANTRO, GRILLED PINEAPPLE & CHILE DE ÁRBOL SAUCE. **GLUTEN-FREE.**

TACOS DE BISTEC (3) 21

L
12 CM TORTILLAS FILLED WITH PLANCHA-GRILLED MARINATED BEEF, MELTED CHEESE, WHITE ONIONS, CILANTRO, HOUSE-MADE VERDE OR ROJA SALSA. **GLUTEN-FREE.**

BURRITO AL PASTOR 25

MA
30 CM WHEAT TORTILLA FILLED WITH PLANCHA-GRILLED MARINATED PORK (200 G), GUACAMOLE OF THE DAY, A THIN LAYER OF RED BEAN PURÉE, AND OPTIONAL CHEDDAR CHEESE. CHOICE OF SAUCE: ROJA SALSA, CHIPOTLE SOUR CREAM, OR PLAIN.

BURRITO RIB-EYE 27

MA
30 CM WHEAT TORTILLA FILLED WITH PLANCHA-GRILLED RIBEYE STEAK (200 G), GUACAMOLE OF THE DAY, A THIN LAYER OF RED BEAN PURÉE, AND OPTIONAL CHEDDAR CHEESE. CHOICE OF SAUCE: ROJA SALSA, CHIPOTLE SOUR CREAM, OR PLAIN.

TRADITIONAL MOLCAJETE 54

ME
TRADITIONAL STONE MORTAR WITH YOUR CHOICE OF FILLING, FOR A MINIMUM OF 2 PEOPLE. SERVED WITH 8 CORN OR WHEAT TORTILLAS, WHITE ONIONS, CILANTRO, LIME WEDGES, PICO DE GALLO, AND SAUCES. OPTION: HOUSE-MADE GUACAMOLE +9.- CHOICE OF FILLINGS: COCHINITA PIBIL, CARNITAS, BEEF BARBACOA (+5.-), OR GRILLED CHICKEN (+9.-)

ARROZ CHAUFÀ 27

ME
J
GENEROUS PORTION OF WOK-FRIED RICE WITH CHICKEN OR TOFU (15-MINUTE PREPARATION TIME).

CEVICHE 29

J
SEA BASS MARINATED IN "LECHE DE TIGRE" (LIME JUICE, CHILI), SWEET POTATO, WHITE CORN KERNELS AND CHULPI, RED ONIONS, CILANTRO. SERVED COLD.

LOMO SALTADO 33

V
SLICED SWISS BEEF TENDERLOIN STIR-FRIED IN A WOK WITH RED ONIONS, BELL PEPPERS, CHERRY TOMATOES, AND CILANTRO. SERVED WITH RICE AND FRIES (15-MINUTES PREPARATION TIME).

 **Vegetarian**

 **Piquant/Spicy**

 **Gluten Free**



OUR SPECIAL LUNCH DEALS

MONDAY TO FRIDAY ONLY, FROM 11:30 A.M. TO 2:00 P.M.

L **EVERY MONDAY: TACOS!**

AL PASTOR TACOS (3) + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 18.– (INSTEAD OF CHF 25.–)**
BISTEC TACOS (3) + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 20.– (INSTEAD OF CHF 27.–)**
CHEESE QUESADILLA + CHF 4.– | EXTRA TACO + CHF 5.– | SAUCE INCLUDED

MA **EVERY TUESDAY: BURRITOS!**

AL PASTOR BURRITO + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 24.– (INSTEAD OF CHF 31.–)**
RIBEYE BURRITO + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 26.– (INSTEAD OF CHF 33.–)**

ME **EVERY WEDNESDAY: ARROZ CHAUFA !**

CHICKEN OR TOFU + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 26.– (INSTEAD OF CHF 33.–)**

J **EVERY THURSDAY: CEVICHE !**

CEVICHE + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 27.– (INSTEAD OF CHF 35.–)**

V **EVERY FRIDAY: LOMO SALTADO !**

LOMO SALTADO + HOUSE-MADE DRINK OR SOFT DRINK – **CHF 29.– (INSTEAD OF CHF 39.–)**

GREEN SALAD AS A STARTER – CHF 5.–

TART OF THE DAY – CHF 6.–

COFFEE OR ESPRESSO – CHF 4.–

A DESSERT OF YOUR CHOICE IS ON US ON YOUR BIRTHDAY
(VALID FOR LUNCH ONLY, MONDAY TO FRIDAY)