

# AURORA

*amaze me. by Dennis Mazza*

## HOUSEBREAD | APERO | SNACKS

**Dark house bread** 4.5  
Herb butter AURORA  
Dunkles Hausbrot  
Gewürzbutter AURORA

**Jamon Iberico 50g** 19  
Maggia bread  
Maggia Brot

**French Vintage – Sardine** 19  
Maggia bread  
Maggia Brot

**Oona Caviar – Osietra Carat 20g** 39  
Real Swiss Alpine Caviar  
Blinis | Sour cream | Chives  
Echter Schweizer Alpen Kaviar  
Blinis | Sauerrahm | Schnittlauch

**4cl BELUGA  
Nobel Russian Vodka Export  
+ 10**

## STARTER

**AURORA House salad** 16  
Leaf salad | Kernels | House dressing  
Blattsalate | Kerne | Hausdressing

**Tuna Tataki** 28 | 42  
Wakame | Ponzu | Onions  
Thunfisch Tataki | Braunalge | Ponzu | Zwiebel

**Avocado Carpaccio** 19  
Sour cream | Cashew | Tomato | Leek | Balsamico  
Sauerrahm | Cashew | Tomaten | Lauch | Balsamico

**Burrata** 19  
Caponata | Bloody Mary Cream | Crispbread  
Caponata | Bloody Mary Crème | Knäckebrot

**Duck salad** 28 | 42  
Thai salad | Roasted duck | Peanut  
Thai Salat | Gebratene Ente | Erdnuss

## FANCY SALAD

### AURORA Boom Boom Salad

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

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

31

## SOUP

**Crazy sweetcorn soup** 16  
Croquette | Grilled corn  
Dreierlei Mais Suppe | Krokette | Gegrillter Mais

## CLASSIC

**Beef tatar** 29 | 42  
Maggia bread | Egg yolk cream  
Rindstatar | Maggia Brot | Eigelb-Crème

## WARM STARTER

**Oxtail tortellini** 26 | 39  
Beef jerky | Port wine | Parmesan cheese  
Ochsenchwanz Tortellini | Beef Jerky  
Portwein | Parmesan

**Gambas Stroganoff** 28  
Beet root sorbet | Sepia | Wasabi  
Randensorbet | Sepia | 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>Parmesan Risotto</b> Boletus   Trumpet chanterelles   Oyster mushrooms Steinpilze   Trompeten Pfifferling   Austern Seitling	<b>31</b>
<b>Baby Cauliflower</b> Ratatouille   Arugula Baby Blumenkohl   Ratatouille   Rucola	<b>29</b>

## FISH & SEAFOOD

<b>Atlantic Sole</b> Tomato confit   Olive   Parsley Atlantische Seezunge   Tomaten Konfit   Olive   Petersilie	<b>56</b>
<b>Dorade</b> Chanterelles   Lemon   Basil Eierschwämmli   Zitrone   Basilikum	<b>39</b>
<b>Swiss Alpine Salmon</b> Pea   Buttermilk   Roe   Miso Schweizer Alpen 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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