all prices incl. 7.7% VAT.



### bottéga club lounge

Bottega we call our space here in this historic armory (1862), the second armory, which was built by the young state. We combine clarity and power of an arsenal with Tuscan comfort and warmth. Bottega used to be called that part of a farm where olive oil and wine was stored and all kinds of goods were traded. Then as now, a place that invites you to cultivate friendships to philosophize together. A meeting place we want to be, whether family celebration, business lunch or candlelight dinner - the Bottega is always the perfect place to meet old friends, make new acquaintances, to celebrate and to enjoy life to the fullest.

# Cold Starters

Mixed green salad		Saladbouquet	
House dressing, balsamic dressing or oil and vinegar	9.50	With smoked ham and parmesan	14.50
Mixed leaf salad		Swordfish Carpaccio	
With fried mushrooms	12.50	Marinated with herbs and olive oil	15.50
Tomato and mozzarella sa	lad	Beef carpaccio	
With balsamic reduction and olive oil	12 50	With herbs,	
	12.50	Olive oil and parmesan	17.50
1/2 Beefsteak Tatar «botte		Olive oil and parmesan  1/2 Salmon tatare	17.50

Warm Starters

Tomato cream Soup		Grilled eggplant	
With basil	9.50	Topped with halloumi cheese	13.50
Tagliatelle		Scallops	
With herb sauce and smoked salmon	14.50	On cucumber salad (Tzatziki)	17.50



Risti «Santa Maria»

Topped with melted cheese tomato and pesto

19.50

19.50

Rolls of eggplant

Stuffed with mozzarella, topped with tomato sauce and Parmesan 19.50

Original Greek salad

After a secret recipe of the Greeks

Vegetable bouquet « Jardinière»

Seasonal vegetable selection

with potatoes

22.50

«Bottegaplate»

Vegetarian delicacies. Let yourself be surprised by our rich offer. On request also available with cold cuts 22,50

Tortellini

With a light

pesto cream sauce

19.50

Tagliatelle

With herb olive oil,

Diced tomatoes and Parmesan

19.50

Ravioli

With Sage butter

and Parmesan

19.50

Gnolchi

With herb olive oil.

Diced tomatoes and Parmesan

19.50

Starters



Lentil & barley soup

Olive oil and Bio herbs

Beetroot Carpaccio

Wasabi cream and olive oil

12.50

Main Dishes

Coustous

With vegetables and tomato paste, 22.50

Olive oil and herbs

Stuffed vine leaves with herb, onion and

garlic rice and pine nuts

Dolmades

with tomato sauce 26.50

Vegan bean stew

Hearty with a spicy sauce

19.50

9.50

Redevery with eaconst will

Rice heart surrounded by

curry vegetables

19.50

Filled dumplings

With grilled vegetables diced tomatoes and homemade pesto 21.50

For questions on allergenic ingredients and origin of the food see our notice at the cash register or ask our staff or ask for our declaration list.

Oliver Canatar

## Meatmenu

Entreeôte « Café de Paris»		Beefsteall Tatar «bottéga	94»	
French fries (thin-cut) all-you-can-eat	45.00	Mild, spicy or hot with toast and butter	29.50	
Veal strips Zirich style		Lamb fillets		
Veal strips in cream and mushroom sauce	32.50	With red wine sauce and side dish of choice	31.50	
Grilled chicken breast		Sticed chicken		
With red wine sauce and side dish of choice	27.50	Mild curry sauce served with rice	26.50	



Governet salad		Fitness plate «Bottéga»	
Crunchy salad with strips of chand mushrooms	nicken 19.50	Salad with marinated smoked salmon	19.50
Arielle		Shangrilla	
Fresh salads with Prawns and herbs	26.50	Fresh salads with fried spring rolls	19.50



Perch fillets « Caribbean»		Prawns Greek style	
Roasted in banana sage butter side dish of choice	31.50	With feta on a Herb tomato sauce	28.50
Perch fillets with almonds		Scallops	
Fried with roasted almonds side dish of choice	31.50	White wine - lemon butter side dish of choice	29.50
Mixedfish		Salmon tatare	
Various maritime and marine fish side dish of choice	32.50	Served with toast and butter	25.50

Ask for our daily fish

Pasta

Tagliatelle « Bottéga»

With tomato sauce, garlic and prawns

Tagliatelle

With herb sauce and strips of smoked salmon

23.50

### Side dishes

25.00

potato wedges, Rösti potatoes, pommes allumettes, fried potatoes dry rice, tagliatelle, salad, vegetables



Neue Jonastrasse 72 8640 Rapperswil

Tel. 055 210 6464