Dear Guests,

Thank you very much for visiting Bistro du Théâtre. We are delighted to welcome you. For more than 50 years, our restaurant has been known for its wholesome, honest and enjoyable cuisine.
For many years, our kitchen team has been treating our guests to seasonal delights and our much-loved house specialities. When selecting all our products and ingredients, we place the greatest importance on outstanding quality and freshness.
Sustainability is very important to us. For this reason, we source our food almost exclusively from suppliers in our region. We believe that meals should not only taste good and be easily digestible, but should also be healthy. We therefore deliberately avoid artificial colourings, artificial flavourings, chemical preservatives and almost all convenience products.
We wish you "En Guete" – enjoy your meal!
If you enjoyed your visit and your meal, we would be very grateful if you would leave us a positive review on Tripadvisor, Google or Facebook.

Your Bistro Team

Wi-Fi: bistro Password: bistro6003

Product Declaration / Allergens

Entrecôte, beef fillet –	**Switzerland, Argentina, Ireland**
Hamburger –	**Switzerland**
Veal –	**Switzerland**
Pork –	**Switzerland**
Chicken breast –	**Switzerland**
Chicken wings –	**Switzerland**
Cured ham, ham –	**Switzerland**
Bündnerfleisch (air-dried beef) –	**Switzerland**
Bacon –	**Switzerland**
Bratwurst sausages –	**Switzerland**
Eggs –	**Switzerland**
Fish –	**various Atlantic origins**
Mussels –	**various Atlantic origins**
Prawns –	**Chile / Vietnam**

Responsibility and Professional Ethics

Our prawns are supplied fresh and are ASC-certified. Our mussels are sourced from the North Atlantic
(no low-cost farmed products from Thailand, China or Indonesia).

All our fish are caught in the Atlantic using lines and hooks *(no trawling nets).*

We only use Swiss eggs from responsible, animal-friendly farming.
Meat originating from non-EU countries may be produced using antibiotics or growth-promoting substances.

We follow the principles of GHP (Good Hygiene Practices) throughout the entire process, from the raw product to the consumer. Every supplier guarantees that their products meet high standards of hygiene.

For information regarding allergens, please ask a member of our team.

Our Special Offers

Monday
"Knusperli à Discrétion" – eat as much as you like! Crispy fish bites with a small salad garnish, sauces and French fries CHF 36.50
including unlimited French fries CHF 39.50

Tuesday
For every 2 guests with a minimum spend of CHF 120.00, we will treat you to a complimentary bottle of Palmeri Celeste red wine – an excellent organic wine from Southern Italy, produced by Tenuta Palmeri by Breitschmid/Heiniger.

During the season (September – March): **"Moules à Discrétion"**
Try all our delicious mussel menu variations CHF 43.50

Wednesday
"Menu Flexibel" Choose your own 3-course menu from our menu, entirely according to your taste. CHF 57.00

Thursday
Juicy grilled beef rump skewer (280 g), marinated with aromatic spices. Served on a wooden board with three different sauces and crispy French fries. CHF 35.50

Saturday
"Family Knusperli" – from 11:30 am to 3:30 pm. For families with children up to 12 years of age. Per portion CHF 19.50

Sunday
"Candlelight Dinner" – October to March / Let our kitchen surprise you with a delicious 3-course surprise menu. CHF 49.50
Wine Special
20% discount on all bottles of wine
(excluding wines by the glass)

Valid for cash payments with a minimum spend of CHF 140.00 per 2 guests.

Our Much-Loved Crispy Chicken Bites

No frozen products – 100% fresh every day and sustainably sourced from Kneuss, Mägenwil.

"Bistro Classic"	
450 g with our special house seasoning	**CHF 24.90**
Choice of sauces:	
House curry, cocktail, tartar, pepper mayo or hot chilli per portion	**CHF 4.90**
Small mixed salad	**CHF 5.90**
Portion of French fries	**CHF 5.90**
Large portion of French fries	**CHF 12.90**
Extra portion of baguette	**CHF 3.90**
Complete Menu:	
Salad, crispy chicken bites, 1 sauce and French fries	**CHF 37.90**
"Italian Style"	
350 g seasoned with rosemary and garlic salt, served with an olive and tomato dip, olive oil, marinated peppers and crispy baguette	**CHF 32.90**
"Mexican Style"	
350 g seasoned with mild chilli salt, served with bean mousse, guacamole dip and crispy tortilla wedges	**CHF 33.90**
"American Style"	
350 g smoked chicken wings served with cheesy potato wedges, hot & spicy BBQ sauce and homemade sour cream	**CHF 32.90**
"Asian Style"	
350 g glazed with a caramelised, spicy Thai sauce, served with red onions, roasted sesame seeds and rice	**CHF 33.90**
Extra portion of sauce	**CHF 4.90**
Extra portion of baguette	**CHF 3.50**

Ask us about our Knusperli Loyalty Card!

For Our Younger Guests
3 homemade giant chicken nuggets with French fries CHF 22.50

Starters

Prawn Cocktail **with a smoky Cognac Rose Island sauce** **and crispy sweet potato chips**	**CHF 26.80**
6 Burgundy Snails marinated in Pernod **baked with our homemade herb butter**	**CHF 19.70**
80 g freshly chopped Swiss Entrecôte Tartare seasoned **mild, spicy or fiery, served with egg yolk,** **salted butter and toasted brioche**	**CHF 24.50**
Peruvian Honey Ceviche **Tuna steak cubes marinated for 12 hours in lime juice with** **coriander, chilli, spring onions and fresh herbs,** **served with avocado cream and sweet potato chips**	**CHF 24.50**
Small Fresh Bouillabaisse "St. Tropez"	**CHF 22.50**
Soup of the Day	**CHF 11.00**

Salads

Green Leaf Salad	**CHF 9.80**
Mixed Salad	**CHF 12.90**
Lamb's Lettuce Salad **with grapes, chopped egg, sprouts** **and crispy bacon**	**CHF 18.80**

Your Choice of Our Homemade Dressings

Italian Dressing
French Dressing
Sesame & Honey Dressing

Main Courses

Generous Low-Carb Fitness Salad with your choice of:

Juicy chicken nuggets	**CHF 32.90**
Fresh prawns	**CHF 35.90**
Sesame-crusted tuna steak	**CHF 38.90**
Strips of entrecôte	**CHF 38.90**
Vegan patties	**CHF 37.90**
Diced avocado and egg	**CHF 33.50**

Your Choice of Our Homemade Dressings

Italian Dressing
French Dressing
Sesame & Honey Dressing

Buttered Noodle Bowl with your choice of:

Entrecôte strips, Tex-Mex style	**CHF 36.90**
Chicken strips, Indian style with curry	**CHF 33.90**
Freshwater prawns, Asian style with soy sauce	**CHF 34.90**
Mixed vegetables, Mediterranean style	**CHF 32.90**

Asian-Style Tuna Steak

Sesame-crusted tuna steak served with wasabi, spicy soy sauce and rice **CHF 37.80**

Peruvian Honey Ceviche

Tuna steak cubes marinated for 12 hours in lime juice with coriander, chilli, spring onions and fresh herbs, served with avocado cream and sweet potato chips **CHF 38.50**

Crispy Pike-Perch Bites

Pike-perch pieces fried in crispy beer batter, served with French fries and homemade tartar sauce **CHF 34.50**

XXL Burger with 300 g of premium Piedmontese minced beef with bacon, Swiss Alpine cheese, fried egg and smoked BBQ sauce.
Served with a side dish of your choice **CHF 36.50**
Lady Cut: 150 g minced beef **CHF 29.90**

Vegan Burger
100% plant-based, crispy grilled vegan burger served with sautéed vegetables, green leaf salad and golden sweet potato fries **CHF 37.90**

Asian-Style Chicken
Wok-fried Swiss chicken breast strips, Asian style with cashew nuts, broccoli and peppers, served with rice **CHF 34.50**

Entrecôte
Grass-fed beef entrecôte from Heinzer Butchery with homemade herb Butter
Served with a side dish of your choice. **160 g** **CHF 41.80**
250 g **CHF 54.80**
Served with a side dish of your choice.

Juicy grilled beef rump skewer (280 g), marinated with aromatic spices
Served on a wooden board with three different sauces. **CHF 42.50**
Side dish of your choice – see separate side dish menu.

Jumbo Veal Wiener Schnitzel
280 g Jumbo Swiss Veal Wiener Schnitzel served with lemon and cranberry compote. Choose your favourite side dish. **CHF 49.50**

Beef Tartare
180 g freshly chopped Swiss entrecôte tartare seasoned mild, spicy or fiery, served with egg yolk, salted butter and brioche toast **CHF 42.50**

Our Famous Cordon Bleu
Our popular Cordon Bleu – well known throughout the city made with 300 g of fresh Swiss veal, filled with Swiss farmhouse ham, flavourful Alpine cheese and onion rings **CHF 45.00**

Served with a side dish of your choice.

Zurich-Style Sliced Veal

180 g Swiss veal strips, Zurich style in a creamy mushroom sauce, served with golden-brown Swiss Rösti **CHF 39.50**

Veal Bratwurst
200 g pure veal Bratwurst from Merat Butchery served with our golden-brown Swiss Rösti **CHF 24.50**

Pork Bratwurst
200 g juicy pork Bratwurst from Merat Butchery served with our golden-brown Swiss Rösti **CHF 23.50**

Side Dishes – Add or Substitute

Uncle Ben's Buttered Rice	**CHF 8.90**
Seasoned Mixed Vegetables with Herbs and Olive Oil	**CHF 13.50**
Swiss Buttered Noodles	**CHF 8.90**
Sautéed Potatoes	**CHF 9.90**
Crispy Golden-Brown Swiss Rösti	**CHF 12.00**
Shoestring Fries – as a Side Dish	**CHF 9.90**
Shoestring Fries – Full Portion	**CHF 12.90**
French Fries – as a Side Dish	**CHF 8.90**
French Fries – Full Portion	**CHF 12.90**
Sweet Potato Fries – as a Side Dish	**CHF 12.90**
Sweet Potato Fries – Full Portion	**CHF 14.90**