Small dishes

Soups

Daily soup \(^0\) CHF 8.00

Lemongras-saffron-soup with Crème Fraiche\(^{256}\) CHF 10.00

Harira
(morrocan lentil soup with chicken (CH)) \(^3\) CHF 10.00

Salads

Fresh green salad \(^0\) CHF 10.00

Mixed salad \(^0\) CHF 12.00

Green salad \(^5, 7\)
with marinated chicken-skewer (CH) (160gr),
roasted in sesame oil CHF 24.00
Vol-au-vent 2, 3
Fresh mushrooms in a creamy herb sauce  CHF 21.00

„Fitness-Plate“1, 5, 7
with marinated chicken-skewer (CH) (160gr)  CHF 26.00
with beef-skewer (Arg*) (150gr)  CHF 29.00
*Meat products might have been produced with antibiotics and/or other antimicrobial preservatives.

Club Sandwich 1, 3
(chicken (CH), tomato, salad, bacon (CH), egg)
with french fries or salad  CHF 28.00
Moroccan specials

Prepared and served in the original Tajine

Tajine “Merouia”, 9
with veal (CH), potatoes, dates and raisins,
tasted with saffron and cinnamon                 CHF 32.00

Tajine with shrimps (Vietnam), 3, 4
Spicy tomato-saffron-sauce,
served with rice with herbs                   CHF 36.00

Tajine “Couscous” with vegetables 9          CHF 23.00
Fine and fresh pan dishes
We prepare and serve all dishes in an iron pan.
Be careful: it’s HOT, but tasty!

„Curry-Pan“ 5, 9
chopped veal (CH) in curry-coconut-sauce
with Basmati rice and zucchini
CHF 36.00

„Miss-Piggy-Pan“1, 3
slices of pork (CH) on a mushroom-sauce
served with homemade 4 different coloured Spätzli
CHF 34.00

„Rustico-Pan“ 2, 9
Spaghetti in olive oil, with mushrooms, bacon (CH), arlic,
Peperoncini (spicy!), Cherrytomatoes and chives
CHF 26.00
without bacon CHF 23.00
„Fit-Pan“ 1, 2, 3
strips of chicken (CH) breast roasted in olive oil, with seasonal vegetables, roasted seeds and baked Feta cheese
CHF 28.00
✓ without chicken CHF 25.00
without chicken & cheese CHF 23.00

„Popeye-Pan“ 1, 5, 9
leaf-spinach with onions and garlic, pommes risolées, roasted pine nuts, in an aromatic curry-tomato-sauce, served with Halloumi (grilled cheese)
✓ CHF 28.00

„Salmon-Pan“ 1, 2, 3, 8
roasted salmon (Norway) cubes on a honey-dill-mustard-sauce, served with capers and Tagliatelle
CHF 34.00

„Tofu-Pan“ 5
Smoked Tofu with vegetables in a spicy coco-sauce, served with rice
✓ CHF 28.00
„TimeOut – Classic’s“

Seasonal vegetable plate  
Vegan  
CHF 25.00

Jumbo shrimps (Vietnam)  
roasted in olive oil,  
with cherry tomatoes, onions and fresh herbs,  
served with basmati rice  
CHF 38.00

Poached Egli-Filet (perch Estland),  
in a lemon-dill-sauce, served with spinach and rice  
CHF 35.00

„Zürcher Kalbsgeschnetzeltes mit Rösti“  
chopped veal (CH) in a cream sauce with grated potatoes,  
„Zurich style“  
CHF 38.00  
small plate CHF 28.00
Fresh chopped veal (CH) liver, with apple-onion-sage-Acetojus, served with small potatoes
CHF 35.00

Beef entrecôte „Café de Paris“ (Arg*) (180gr) served with vegetables and French fries
CHF 45.00

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Linguine à la „Time Out“ Linguine with chicken (CH) slices, leek, peperoni and chilli, with curry sauce
CHF 29.00

„Schnitzel-Plate“ escalope of pork (CH), veal (CH) and chicken (CH), served with French fries and vegetables
CHF 32.00
„Wiener Schnitzel“(CH) 1, 2, 3
with French fries
CHF  42.00

„Cordon bleu Saint Josef“1, 2, 3
veal (CH) schnitzel filled with smoked ham (CH), french cheese
and ruccola, served with noodles “alla panna”
CHF  39.00

these dishes are vegetarian
these dishes are vegan

Legend of allergenic ingredients:

0 offer of the day, please ask the service
1 egg 6 celery
2 milk 7 soya bean
3 gluten 8 mustard
4 peanuts 9 pulse
5 sesame oil 10 shellfish