

Evening menu

Tuesday to Saturday starting 6 p.m.

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EsSEN  
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## Cold cuisine

starting 6 p.m.

Tatar from the Swiss Charolais-Beef – hand-cut 90 g with organic onsen egg, homemade pickles and butter brioche	24
Salad with mustard seed vinaigrette and rapeseed	11
Small marinated artichokes with cottage cheese Fennel, parsley and potato chips	18
Fava beans with organic egg Potato foam, capers, and brioche croutons	18
Tomatoes with cress broth and buffalo mozzarella cream	17
Lettuce hearts with preserved chanterelle mushrooms Rhubarb vinaigrette, sweet and sour cauliflower and Belper Knolle cheese	17

## Lotti-Tavolata for everyone at the table

starting 6 p.m.

If you chose the Lotti-Tavolata you will be surprised by the kitchen with many different dishes to share. It is a tour through our menu.  
A sweet finale is included.

Vegetarian Tavolata for Fr. 75  
Lotti Tavolata with wood-grilled meat for Fr. 89  
per person.

## Wood-Grill

starting 6 p.m.

Beef rib eye steak	400 g	49
	300 g	38
	200 g	29
Beef entrecote	400 g	59
	300 g	45
	200 g	33
Veal chop	300 g	48
Bio-Uelihof Special Cuts	200g - 1kg	
Our team is happy to provide information	Price on request	
Roasted marrow bone		15
with bread and Maldon Sea Salt Flakes		
Whole organic trout from the Wood Grill		25
from family Glauser in Bachs with apple and horseradish vinaigrette		
Market vegetables from the wood grill		17
with tomato and parsley oil		

## Our butchers Rust and Ueli-Hof

Metzgerei Rust: The passionate Rust family still slaughters themselves and takes care of animals and meat from the Alpstein and Churfirsten areas. The animals are from proximity, at a maximum distance of 12 km.

Ueli-Hof: The Ueli-Hof producer group farms organically. They also attach great importance to treating the animals respectfully. The animals' last walk should be short and without unnecessary stress. The animals are therefore accompanied and looked after by a caregiver on their journey from the organic farms.

We put the meat on the Lotti wood grill.  
We only use Swiss wood from Bachs.

## Warm cuisine

starting 6 p.m.

Risotto «Cacio e pepe» with marinated zucchini and pickled egg yolk	18
Wood-grilled baby lettuce with bacon Caesar sauce, caper powder, crispy potatoes, and Sbrinz cheese	17
Fried potato mille feuilles with mayonnaise	15
Breaded organic egg with young peas and pea cream	17
Whole wood-grilled artichoke stuffed with tomato and bread salad	18
Fennel gratin with sauce and scamorza served with gremolata	17
Cheese ravioli «Verde» with ratatouille emulsion Ravioli produced by Reto from Scala Gusti	17
Potato dumplings filled with smoked paprika cream and Leaf spinach	18
Chicory from the wood grill with orange with cashews, lemon oil and smoked paprika	16
Wood-grilled eggplant steak with sauce vierge and feta	17

## To start or to add starting 6 p.m.

Mixed Nuts roasted with rosemary	5
Green olives from Sicily marinated with fennel seed and orange	5
Goat cream cheese from the Muotathal with black pepper and salted biscuits from Bakery Liebevoll in Leimbach	8
Portion of homemade pickles according to Ralf's grandmother's recipe	7
«Käseplättli» 4 varieties Various Swiss raw milk cheeses	21
Charcuterie 4 varieties Dried and smoked Swiss bacon and ham	25
Home-canned asparagus from last summer with tarragon mayonnaise	12
Rillettes Artisanales from organic Hampshire pig	10
Cervelat Sausage from the wood grill with mustard Cervelat from the Molki butcher shop in Nestal	12
Pork belly Croqueta filled with cheddar cheese	10

## Dessert

starting 6 p.m.

Warm rhubarb crumble from the oven with homemade sour cream ice cream			11
«Schoggi-Mousse» Swiss chocolate mousse made from dark Grand Cru Felchlin chocolate			9
Espresso Affogato Homemade vanilla ice cream with espresso served in vintage porcelain			10
Homemade ice cream (glaces and sorbets) Homemade cakes	per scoop at the Bar		5

## Chese + Dessert Wine

«Käseplättli» 4 varieties Various Swiss raw milk cheeses				21
Grain Blanc Petite Arvin halbsüss / herb / saftig Marie-Therese Chappaz, Fully, Wallis	0.5 L	2003-07		58
Grain Noble Marsanne Blanche fruchtig / saftig / frisch Marie-Therese Chappaz, Fully, Wallis	0.5 L	2007-13		95
Grain Noble Petite Arvine süss / saftig / rar Marie-Therese Chappaz, Fully, Wallis	0.5 L	2010		220

## Schnaps

Grappa di Sforzato made of Nebbiolo, schnaps.ch	42.0°	2 cl	9.00
Grappa Isabella Acquavita made of Uva Americana, schnaps.ch	42.0°	2 cl	7.50
Vieux Marc made of Pinot Noir, Martha und Daniel Gantenbein	40.0°	2 cl	14.00

# Lotti

The Lotti Restaurant Bar Cafe is an urban, open and lively place with a fresh, authentic and contemporary kitchen from the wood fire grill and oven.

We attach great importance to the best possible, seasonal and honest products from the region.

According to these principles, we also create our drinks menu.

For average hunger, we recommend 3 dishes per person.  
All dishes are for sharing or eating alone.

You could also try our Lotti Tavolata, it's a wonderful tour through our menu for 75 or 89 Fr. per person.

We are looking forward to serving you

Anna, Ralf and the Team

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# Would you like to plan an event with a group?

We look forward to your inquiry, directly now or later by email to:  
info@lotti-lokal.ch

We are also happy to provide information by telephone.

At lunchtime we welcome groups of 7 to a maximum of 20 people,  
in the evening 7 to a maximum of 45 people. Private evening gatherings are also possible. We look forward to seeing you!

## Internet and information in English

Instagram

lotti\_zuerich

Facebook

lotti.zuerich

Wi-Fi Network

lotti-lokal

Wi-Fi Password

lottiwlan



\_\_\_\_\_ 11.6.2025  
In case of allergies, please contact our team.

Meat Switzerland: Reto Rust - Neu St. Johann, Molki – Nestal,  
Ueli Hof Bio Fleischmanufaktur – Ebikon, Salumeria Piccoli – Piotta  
Fish Switzerland: Fischerei Weidmann – Zürichsee,  
Bio Zucht Glauser - Bachs  
Cheese and dairy products: Chäs & Co – Switzerland  
Bread: Holzofenbäckerei Bio-Beck Lehmann – Lanterswil,  
Liebevoll Bäckerei – Leimbach  
All weights are approximate.

All prices are in CHF incl. 8.1% VAT.