

RESTAURANT
GONZALEZ



« Art washes away
from the soul
the dust of everyday life. »

Pablo Picasso

RESTAURANT
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VEGETARIAN Entremeses frías / Cold starters

Spanish cheese variation with apricot mustard and truffle honey 25.50

Tapas

Mixed tapas platter 27.50
Spanish tortilla, peppers, eggplants, zucchinis, mushrooms,
Spanish potato croquettes

Pimientos de Padrón (seasonal) 25.50

Ensaladas / Salads

Green salad 12.50

Tomato salad with onions 14.50

Lamb's lettuce salad with egg and croutons (seasonal) 17.50

Española / Spanish salad with olives, peppers, and onions 17.50

Cherry tomatoes with burrata and fresh herb sauce 20.50

Entremeses calientes / Hot starters

Sopas / Soup

Vegetable broth with julienne 11.50

Tomato soup with gin 14.50

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VEGETARIAN Platos principales / Main course

Especialidades españolas / Spanish specialities

Tortilla española con cebolla / Spanish potato omelette with onions 30.50

Vegetable paella 36.50

Risotto in delicious variations (pls ask our service staff) 32.50

Homemade Tagliatelle with vegetable in a creamy sauce 32.50

Plato variado / Mixed platter

Vegetables, spinach, rice, saffron risotto, noodles,
homemade chips,
Spanish fried potatoes with peppers & onions 3 of your choice 28.50

All i oli – homemade Spanish garlic sauce 2.50

Romesco – flavoursome and slightly spicy homemade Catalanian sauce* 2.50

Home roasted almonds / Spanish olives 2.50

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Entremeses frías / Cold starters

Spanish cheese variation with apricot mustard and truffle honey		25.50
Los 3 ases / Jamón Serrano, Chorizo, Queso Manchego		27.50
Jamón Serrano / Spanish cured ham	60 g	25.50
	100 g	35.50

Tapas

Mixed tapas platter	29.50
Spanish omelette, seafood, chorizo, peppers, eggplants, zucchinis, anchovies, octopus, mushrooms, Spanish fish croquettes	
Plato de anchoas / Anchovies Plate	17.50

Ensaladas / Salad

Green salad	12.50
Tomato salad with onions	14.50
Lamb's lettuce salad with egg and croutons (seasonal)	17.50
Española / Spanish salad with olives, peppers, and onions	17.50
Cherry tomatoes with burrata and fresh herb sauce	20.50

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Entremeses calientes / Hot starters

Sopas / Soup

Broth with sherry	11.50
Tomato soup with gin	14.50

Especialidades españolas / Spanish specialities

Pimientos de Padrón (seasonal)	25.50
Tortilla española con cebolla / Spanish potato omelette with onions	30.50
Gambas al ajillo / Garlic prawns	30.50
Sepia con ajo y perejil / Squid with parsley and garlic	30.50
Albóndigas / Beef meatballs with spicy tomato sauce Requires approx. 15 min. to prepare	31.50

All i oli – homemade Spanish garlic sauce	2.50
Romesco – flavoursome and slightly spicy homemade Catalan sauce*	2.50
Home roasted almonds / Spanish olives	2.50

* Our menu items may contain or come into contact with nuts. For more information, please speak with our member of staff.
All prices in Swiss francs (CHF), including 8.1% VAT

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Carnes / Meat

Solomillo de ternera Fillet of beef "Gonzalez" à la maison with creamy mushroom sauce, with homemade herb butter or pepper sauce	approx. 200 g	58.50
Escalope de ternera Grilled veal paillard		43.50
Wienerschnitzel (veal)		45.50
Veal escalope with lemon sauce		46.50
Cordon bleu (veal) with Emmental cheese & sliced ham shoulder		47.50
Spanish Cordon bleu (veal) with Garcia Baquero semicurado cheese & jamón serrano		50.50
Chuletón de ternera Grilled veal chop	approx. 400 g	61.50
requires approx. 30 min. to prepare	approx. 500 g	74.50
Pollo al ajillo / Spring chicken with garlic and pepperoncini peppers Requires approx. 30 min. to prepare		39.50

Pasta hecha en casa / homemade pasta

Taglierini with Albondigas in a spicy tomato sauce		39.50
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Acompañamientos / Side dishes

Vegetables, spinach, rice, risotto, taglierini, homemade chips, Spanish fried potatoes with peppers & onions	per side dish	9.50
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Pescados y Mariscos / Fish and seafood

Paella valenciana / Spanish national dish with rice, prawns, giant prawns, chicken, vegetables, etc. Requires approx. 40 min. to prepare	for a minimum of 2 people/price per person	49.50
Rape a la plancha / Grilled monkfish		49.50
Gambas „Gonzalez“ / Grilled prawns with garlic		53.50
Lenguado a la plancha / Grilled sole with romesco sauce*	approx. 450-500 g	58.50
Parrillada de pescado / Selection of grilled fish and seafood with romesco sauce*		58.50
Zarzuela / Fish and seafood stew with a flavoursome fish sauce made to our chef's recipe Requires approx. 30 min. to prepare		58.50
Rodaballo a la plancha / Grilled turbot includes one side dish	for a minimum of 2 people/price per person	62.50
Lubina / Salt-crusted sea bass with champagne-shrimp sauce includes one side dish	for a minimum of 2 people/price per person	64.50

Pasta hecha en casa / homemade pasta

Taglierini with clams and prawns in white wine sauce	39.50
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Acompañamientos / Side dishes

Vegetables, spinach, rice, risotto, taglierini, homemade chips, Spanish fried potatoes with peppers & onions	per side dish	9.50
All i oli – homemade Spanish garlic sauce		2.50
Romesco – flavoursome and slightly spicy homemade Catalan sauce*		2.50
Home roasted almonds / Spanish olives		2.50

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Origen de la carne y del pescado / Meat and fish declaration

Veal from Switzerland

Poultry from Switzerland / EU

Beef from Argentina / Uruguay / Switzerland

Lamb from New Zealand = "A"

Cured ham from Spain

Fish from the Mediterranean Sea / North Atlantic

Crustaceans from the Mediterranean Sea an Indian Ocean

Allergens: We are happy to provide information about potential allergens

A = May have been produced with antibiotics and/or other growth promoters