



Our dishes are meant to be shared and are served in the middle of the table.

We recommend about 4–6 dishes for two people.

For those who love a little surprise, we're happy to create a selection of our favourite dishes and serve them as a menu.

APERITIVO & ANTIPASTI

Neumarkt Spritz Yuzu · Prosecco · Soda	16.50
Ultradition extra brut nV · Laherte Frères · Champagne · 1 dl	18
Gentematti extra brut 2023 · Buonariva · Emilia-Romagna · 1 dl	11.50
Olive Verdi (v)	8
Sourdough Bread (v) Yuzu Kosho Butter	7.50
Mortadella (55g)	14

PRIMI

Tonno Tataki · Ponzu · Romano Pepper · Pine Nuts	24.5
Vitello Bonito · Tomatoes · Olive Oil · Lemon	24
Burrata (v) Shiso Pesto · Pistachios	20.50
Spinach Salad (v) Truffle · Miso · Peanut Crunch	16
Gamberetti Fritti Baby Gem Lettuce · Yuzu Truffle · Chilli Mayo	26.50
Tori Karaage Chicken · Rosemary · Chilli Mayo (4pcs)	22.50
Arancini (v) Scamorza · Arrabiata · Shichimi	12.50

JAPANESE PASTA „FATTA IN CASA“

Black Cod Ravioli Yuzu · Beurre Blanc	26
Udon Cacio e Pepe (v) Pecorino · Egg Yolk · Pepper	25
Mazemen al Limone (v) Zucchini Fritti · Nori	25.50

SECONDI

Brasato di Manzo Oranges Gremolada · Ginger	42
Miso Black Cod · Japanese Curry · Fennel · Zitrusblattöl	38
Polpette Yakitori (Beef, 150g) · Tare · Chili · Ginger-Leek Vinaigrette	21
Cavolfiore (v) Cauliflower · Capers · Sesame · Lemon	24

CONTORNI

Crispy fried Bramata (v) Preserved Lemon · Aioli	12.50
White Asparagus (v) Jalapeño Salsa Verde · Furikake	14

At Trattoria Neumarkt, we focus on Italian-Japanese cooking techniques and the finest ingredients.

Meat: Mortadella & Nduja - Italy | Beef, Pork, Veal & Chicken - Switzerland
Seafood: Trout - Switzerland | Prawns - Vietnam | Black Cod - USA | Bonito - Japan
Sourdough - Switzerland

Please ask our team about ingredients that may cause allergic reactions

All prices in CHF, including 8.1% VAT



DOLCI

Tiramisu	16
Subarashi Classico	
Affogato	9
Espresso · Vanilla Ice Cream	
Ice Cream Maritozzo	9
Shokupan · Pistachio Ice Cream · Apricot	

BIRRA

Turbinenbräu Sprint	6
Lager · 4.9% · 3.3 dl	
Ichnusa	6.50
Non Filtrata · 5% · 3.3 dl	
Kirin Ichiban	7.50
Spezialbier · 5% · 3.3 dl	
Kitchen Brew	7
Non alcoholic · 0.5% · 3.3 dl	

DIGESTIVO

Birne Zürich	8
Zahner · 40 % · 2 cl	
Marc 2002 Zürich	9
Zahner · 41 % · 2 cl	
Limoncello Italien	8
Amalfi · 28 % · 2 cl	
Roter Gravensteiner Aargau	8
Humbel · 40 % · 2 cl	
Grappa Amarone Invecchiata Italien	14
Aldobrandini · 43 % · 2 cl	
Grappa Riesling & Sylvaner Zürich	9
Erismann · 41 % · 2 cl	
Straight Rye Berlin	19
Freimeisterkollektiv · 48.2 % · 4 cl	
Whisky No. 4 Corn Bern	18
Matter-Luginbühl · 46 % · 4 cl	
From the Barrel Japan	21
Nikka · 51.4 % · 4 cl	
Toki Suntory Whisky Japan	16
Suntory · 43 % · 4 cl	
Tete Japanese Botanicals Japan	14
Umeshu · Amabuki · 12 % · 7 cl	
YUZU SAKE Japan	9.50
Fukuju · 14 % · 7 cl	

CAFFÈ

Espresso	4.50
Americano	5
Doppio	6
Cappuccino	6
Flat white	6.50

TÈ

Schwarzenbach	5.50
Fruit Infusion · Herbs · Green Tea · Mint	
Black Tea · Roiboos & Vanilla · Verbena	
Lemongrass & Ginger	

FATTA IN CASA

Kombucha Apricot & Thyme	6.50
Cola	6.50
Iced Tea Alpine Herbs & Apple	6.50
Matcha Cold Brew	6.50

NON ALCOHOLICO

Wasser	5.50
mit ohne · à discretion pro Person	
Birnen Schorle	6
Gazosa Limone	5.50
Tonic	5.50
Ginger beer	5.50

COCKTAILS

Negroni Classico	16
Bitter · Vermouth · Gin	
Sake Martini	18
Vodka · Sake · Vermouth	
Matcha Mule	16
Vodka · Matcha · Ginger Beer	
Sake Ginger	16.50
Ginger Vodka · Sake · Lemon · Tonic	

MOCKTAILS

Ginger Zero Spritz	14.50
Ginger · Tonic · Soda	
Yuzu Zero Collins	14.50
Gin 0.0% · Yuzu · Soda	
Noricano Grapefruit	14.50
Bitter 0.0 % · Grapefruit · Soda	