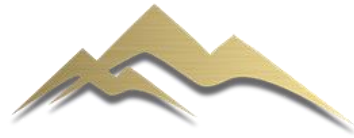




Grüezi
Herzlich
Willkommen



Bienvenue
Benvenuto
Welcome

Chef Gianni Banuta wünscht

Bon appétit

*Schattenberg oder auch
Schattenhalb genannt*

*So nennt man im
Gegensatz zu
Sonnenberg oder
Sonnenhalb solche
Berghänge, die nach
Norden / Nordwesten
schauen und daher
meist im Schatten liegen.*

Was uns ausmacht

Spezialist in **mediterran,**
Ernährungstrends Italienische und französische Feinschmeckerküche

Leidenschaftlich *Vielfältig*

Regional KULINARIK

**MODERNE UND
TRADITIONELLE
GASTRONOMIE**

Gewinner "Spiel der Köche "



STARTERS



Beef Steak Tartare - 28 CHF

flavored with herbs, chef spices and chilly, served with toasted bread and butter

Roasted Aubergine Salad with Veal Liver and Black Truffle - 26 CHF

smoked carrot puree, feta cheese and organic olive oil

Tuna TATAKI with Trout Caviar - 30 CHF

avocado mousse , beetroot jelly, and homemade Mango-Teriyaki sauce

Spanish Octopus with Alioli sauce - 30 CHF

grilled octopus served with baby potatoes flavored with rosemary and smoke paprika

Burrata - 22 CHF

fennel salad ,apple , nuts, cherry tomatoes and homemade basil oil

Crispy Shrimps Salad - 26 CHF

green leaves with avocado, roasted beetroot, cherry tomato, sweet corn and homemade mango-honey vinaigrette with lime

Greek Salad - 22 CHF

green leaves mixed with tomato, cucumber, onion, paprika, olives and organic oregano-olive oil

ITALIAN PASTA

Pappardelle with Beef Stripes and wild mushrooms - 32 CHF

sun-dried tomato sauce with aged parmesan cream

Spaghetti Frutti di Mare - 32 CHF

mixed seafood with butter-basil sauce and roasted cherry tomato

Gratin Quattro Formaggi Pasta - 26 CHF

oven baked pasta in 4 different types of cheese-creamy-sauce gratinated with mozzarella

*****Haben sie Allergien? Bitte, lassen Sie es uns wissen*****

*****Die Preise verstehen sich in CHF inkl. gesetzlicher MwSt. 7.7%*****

MAIN



Cuttlefish (Sepia) with Creamy Jasmin rice - 42 CHF

Teppanyaki Cuttlefish preparation of cuttlefish with creamy jasmine rice served with white vermouth sauce with tarragon

Roasted Duck Leg Wellington - 44 CHF

baked sweet potatoes puree with pumpkin, grilled mushrooms and raspberry sauce

Seabass with Thai Green Sauce - 42 CHF

served with Pak-Choy, roasted celery puree with black olives, baby carrots and trout

Veal cheeks with Moroccan spices - 48 CHF

gratin dauphinoise potatoes served with homemade veal demiglace sauce and spanish redwine

Grilled Mediterranean Dorada - 42 CHF

flavored with herbs and lemon, served with roasted vegetables and mini green salad

GRILL LOVERS-STEAKS

(served with homemade sauces and ONE side dish : (Fry Potatoes ,Vegetables, Mushrooms or rosemary-garlic Baby potatoes)
(amount of meat is raw)

Beef Tomahawk for 2 (Black Angus) - 119 CHF (1000gr)

Rib-Eye Steak (Black Angus) - 58 CHF (300gr)

Chef's Spezial Burger Beef (Black Angus) - 42 CHF or Chicken - 39 CHF

served with Fries, homemade butter-bread, foie gras, egg, cheedar cheese, tomato, pickles and salad

Grilled Seafood PLATE for 2 - 119 CHF (1000gr)

Octopus, Cuttlefish, Dorada, Mussels, Shrimps served with 3 sidedishes and 3 sauces

LambChops (New Zealand) - 48 CHF (250gr)

BBQ Roasted Chicken (Swiss) - 38 CHF (300gr)

DESSERT

Chef's Tiramisu - 16 CHF

served in the glass with cocoa powder

Italian Cheesecake - 16 CHF

served in the glass with Mango and Strawberries

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Deklaration

Lamm – New Zeeland

Chicken– Swiss

Veal – Swiss

Duck- France

Calf liver– Swiss

Rib Eye (black Angus) Ireland



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