

## WELCOME

## Tasting menu for 2 people or more

Tuna tartare with fresh avocado Agrodolce sauce
*****
Homemade ricotta and lemon ravioli with white asparagus

Herb-crusted Irish rack of lamb with red wine jus seasonal vegetables and roasted potatoes
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Profiterole filled with vanilla cream
strawberry ice cream and chocolate sauce

without starter 70.- $\mathrm{p} / \mathrm{P}$ with starter 85.- p/P



## Starters

Beef carpaccio with rocket and parmesan 25.-/36.-

Tuna tartare with fresh avocados
Agrodolce sauce
27.-

Italian white asparagus with poached Milanese egg 25.-/39.-

Salento burrata with cherry tomatoes and basil
24.-

Polipo salad with olive oil, lemon and fresh mint 28.-

## Salads

Rocket salad with parmesan and cherry tomatoes 16.-

## Green salad with avocados

14.-

Soups
White asparagus soup
16.-

Cream of tomato soup
14.-

All prices are in CHF, including VAT.
Do you have any allergies? Please inform our staff


## Pasta \& Risotto

> Spaghetti Heaven
> Veal, tomatoes, cream piccant, $28 .-$

Spaghetti with vongole veraci 31.-

Paccheri vera carbonara 27.-

Homemade ricotta lemon ravioli with white asparagus
35.-

Risotto with porcini mushrooms
29.-

Risotto with white asparagus and fried scallops
36.-

## Pesce

Grilled giant prawns with lemon risotto 52.-

Grilled tuna tagliata with rocket and roast potatoes
52.-

Mediterranean-style sea bass fillet with fresh vegetables 49.-


## Meat

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\begin{aligned}
& \begin{array}{l}
\text { Veal escalope in a lemon sauce } \\
\text { with parmesan risotto } \\
46 .- \\
\text { Irish rack of lamb with herb crust } \\
\text { with a red wine jus } \\
\text { seasonal vegetables and roast potatoes } \\
49 .- \\
\text { Fillet of beef with red wine jus (200g) } \\
\text { with vegetables and fried potatoes } \\
63 .- \\
\text { Veal cutlet with white asparagus (400g) } \\
\text { Saffron risotto } \\
68 .-
\end{array}
\end{aligned}
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Extra side dishes: Seasonal vegetables 7.-

## Kids

> Penne Al burro
> $12 .-$
> Spaghetti Pomodoro
> $16 .-$
> Breaded veal escalope with roast potatoes
28.-

