

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

Profiterole filled with vanilla cream strawberry ice cream and chocolate sauce

without starter 70.- p/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

Veal escalope in a lemon sauce with parmesan risotto 46.-

Irish rack of lamb with herb crust with a red wine jus seasonal vegetables and roast potatoes 49.-

Fillet of beef with red wine jus (200g) with vegetables and fried potatoes 63.-

Veal cutlet with white asparagus (400g)
Saffron risotto
68.-

Extra side dishes: Seasonal vegetables 7.-

Kids

Penne Al burro

12.-

Spaghetti Pomodoro

16.-

Breaded veal escalope with roast potatoes 28.-

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