

# **WELCOME**

### Tasting menu from 2 persons

Cream of pumpkin soup with roasted pumpkin seeds

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Homemade pumpkin ravioli with parmesan and grated amaretti

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Milanese veal shank with saffron risotto

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Profiterole filled with vanilla cream vanilla ice cream and chocolate sauce

without starter 70.- p/P with starter 85.- p/P



### **Starters**

Beef carpaccio alla Livornese with rocket and parmesan 24.-/28.-

Tuna cubes with beetroot and fresh grapefruit 27.-

Smoked swordfish with figs and cocktail sauce 27.-

Burrata Salento 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.-

Mixed seasonal salad 14.-

## Soups

Cream of pumpkin soup with roasted pumpkin seeds 16.-

Cream of tomato soup 14.-

All prices are in CHF including VAT.

Do you have allergies? Please inform our staff



### Pasta & risotto

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

Spaghetti with vongole veraci 31.-

Tagliolini with fresh porcini mushrooms 28.-

Homemade pumpkin ravioli with parmesan and grated amaretti 31.-

Risotto with pumpkin pesto and scallops 36.-

### **Pesce**

Grilled giant prawns with lemon risotto 52.-

Grilled tuna tagliata with rocket and roast potatoes 52.-

Fresh Dover sole 400-500g with grilled vegetables 59.-

On pre-order from 2 persons Fresh sea bass in salt crust per person 59.-

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### Meat

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

Veal escalope with fresh porcini mushrooms and homemade tagliolini 49.-

Fillet of beef with red wine jus (200g) with roasted fresh porcini mushrooms and vegetables
61.-

Venison entrecôte with pumpkin puree Red cabbage and glazed chestnuts with red wine jus 49.-

Extra inserts 7.-

### **Bambini**

Penne Al burro

12.-

Spaghetti Pomodoro

16.-

Breaded veal escalope with roast potatoes 28.-