

WELCOME

Tasting menu from 2 persons

Cream of pumpkin soup with roasted pumpkin seeds

Homemade pumpkin ravioli with parmesan and grated amaretti

Veal cheeks with red wine jus with parmesan risotto

Panna Cotta

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



Starters

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

Burrata Salento with cherry tomatoes and basil 24.-

Mixed seasonal salad 14.-

Cream of pumpkin soup with roasted pumpkin seeds 16.-

Pasta & risotto

Spaghetti Bolognese with beef and tomato sauce 28.-

Spaghetti al Pomodoro Cherry tomatoes and basil 24.-

Penne all'Arrabbiata Chili, garlic and parsley 26.-

Penne al Salmone Cream, tomato sauce and salmon 28.-

Risotto ai Funghi with fresh porcini mushrooms 29.-

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



Meat

Veal cheeks with red wine jus with parmesan risotto 48.-

Chicken breast with lemon sauce roasted potatoes and vegetables 36.-

Pesce

Dorade alla Livornese Kapern, Oliven und Tomatensauce 42.-

Extra inserts 7.-

Dessert

Tiramisù

Panna Cotta

Chocolate mousse

16.- per dessert

Kids

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

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