

Specialità autunnali

Antipasti

Formentino con pancetta e funghi Lamb's lettuce with bacon, mushrooms and chopped egg raspberry dressing	18
Vellutata di zucca con olio di semi di zucca Pumpkin cream soup with seed oil	14

Pizza al forno e Pasta

Pizza forestiere Porcini mushrooms, chanterelles and mushrooms tomatoes, mozzarella, garlic and oregano	28
Pizza zia Lisa raw ham, porcini mushrooms and chanterelles tomatoes, mozzarella, garlic and oregano	31
Tagliatelle al tartufo nero Tagliatelle with black truffle Chanterelles, fresh herbs, Grana Padano	34

Declaration

For our meat dishes we use Swiss meat and Swiss meat products. Our game is from Switzerland or Austria.
About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.
All prices in Swiss Francs including 8.1% VAT.

Specialità di capriolo

Scaloppine di capriolo «Mirza» Venison escalope with homemade butter-fried dumplings «Spätzli» red cabbage, glazed chestnut, brussels sprouts, stuffed apple with cowberry and grapes	44
Fettine di capriolo in salsa con uva e fichi Sliced venison with cream sauce with grapes and figs homemade butter-fried dumplings «Spätzli» red cabbage, glazed chestnut, brussels sprouts	42

Risotto

Risotto ai funghi porcini con tartufo nero Porcini mushroom-risotto with black truffle fresh parsley, Grana Padano	35
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Dolce

Coupe «Nesselrode» Vermicelles, Meringue vanilla ice cream and whipped cream	
large with 2 scoops vanilla ice cream	15
small with 1 scoop vanilla ice cream	12.50