

Sapori delle Stagioni

Antipasto

Insalata di pomodorini datterini con burrata

Italian cream cheese «Burrata» with datterini tomatoes	small	18
balsamic and olive oil	large	29

Tartare di manzo con crostini alle olive

Beef tatar with olive-toast	starter (75g)	25
mild, medium or spicy	main (150g)	37
with Cognac, Calvados or Whisky		+ 4

Pizza e Pasta

Pizza Giuseppina

mascarpone, parmesan, courgette slices, rocket		
tomato sauce & cubes, mozzarella cheese, oregano		27

Gnocchi con salsa di crema di gallinaccio

Gnocchi with chanterelle cream sauce		
fresh summer herbs, parmesan		27

Declaration

For our meat dishes we use Swiss meat and Swiss meat products.

Our Zander comes from Estonia or the Netherlands.

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.

Carne e Pesce

Fegato di vitello fresco alla veneziana

Fresh calf's liver «Venetian style»		
polenta slice gratinated with parmesan and sage		41

Filetto di lucioperca alla griglia con burro al limone

Zander fillet from the grill with lemon butter		
oven-roasted vegetables with potatoes and fresh herbs		43

Risotto

Risotto al vino bianco con gallinaccio e prezzemolo

White wine risotto with fresh chanterelles and parsley		
mascarpone and parmesan		26

Dolce

Coppa di gelato con fragole fresche

Sundae with fresh strawberries		
vanilla ice cream and whipped cream		
	large with 2 scoops vanilla ice cream	15
	small with one scoop vanilla ice cream	12.50