Specialità invernali

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
Porcini mushrooms and fresh herbs 34

Cozze e Patatine

Cozze «Marinara»
Mussels with white wine broth with garlic and parsley
French fries and homemade bread 34

Pesce alla griglia

Sogliola fresca e classica dal sapore del mare
grilled whole sole, freshly caught (approx. 450g)
classically prepared with lemon and olive oil
spinach, boiled potatoes 58

Risotto

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

Dolce

Semifredo di torrone con prugne al vino rosso
Nougat semifreddo with red wine plums 14

Declaration
We source our seafood fish by Comestibles Seinet, Lucerne. Our mussels and sole are from the North-East Atlantic. For our meat dishes we use Swiss meat and Swiss meat products.

All prices in Swiss Francs including 8.1% VAT.