
STARTERS & SALADS

INSALATA MISTA

Lettuce | Vegetables | Herbs | Seeds | Croutons | 16

LAMBS LETTUCE

French-Dressing | Bacon | Egg | Croutons | 21

BEEF TATAR

Pecorino Fondue | San Marzano tomato confit | 24

SALMON TROUT CARPACCIO

Brioche | Anchovy-butter | Mixed pickles | 23

SOUPS

ONIONSOUP

Brown bread | Mountain cheese | 18

HOKKAIDO PUMPKINSOUP

Smoked goat cheese 18

PASTA

RAVIOLO AL CACAO

Pumpkin butter | Sage | 21

CARNAROLI RISOTTO

Red Beet | Castelmagno cheese | 28

HOMEMADE LASAGNA

Parmigiano Fondue 22

PAPPARDELLE AL RAGU DI CINGHIALE

Pappardelle | Wild boar ragout | Pecorino | 24

GNOCCHETTI DI RICCOTTA CON LE VONGOLE

Gnocchi | Clams | Saffron | Ricotta | 28



Vegetarian



Lactosefree



Glutenfree

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Our prices are in CHF and include 7.7% VAT.

MAIN COURSES

TAGLIATA DI MANZO

Beef Entrecôte | Rocket | Cherry tomatoes | Olive oil | Parmesan | 48

PORK CHEEKS

Stuffed scarola | Celery puree | 32

DUCK DUET

Red cabbage | Castelluccio lentils | 36

CORN FED POULARD

Grilled vegetables | Herbal butter | 32

CODFISH

Artichokes | Chorizo | Potatoes | 37

DOVER SOLE

Whole sole | Potatoes | Spinach | 42

SIDE DISHES

Fries | Grilled vegetables | Salad | each 6



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PIZZA CLASSIC
33 CM

MARGHERITA 	20
Tomato sauce Mozzarella Oregano	
MARINARA  	20
Tomato sauce Capers Anchovies Olives Garlic	
PROSCIUTTO E FUNGHI	25
Tomato sauce Mozzarella Ham Mushrooms	
QUATTRO FORMAGGI 	24
Tomato sauce Mozzarella Grana Padano Gorgonzola DOP Scamorza	
CRUDO	27
Tomato sauce Mozzarella Prosciutto Crudo Cherry tomatoes Grana Padano Rocket	
DIAVOLA	25
Tomato sauce Mozzarella Pepper-Salami „Ventricina Piccante“	
VEGETARIA 	22
Tomato sauce Mozzarella Grilled vegetables	
PORCINI 	27
Bianca Mozzarella Porcini Radicchio di Treviso	
BUFALA 	21
Tomato sauce Mozzarella di Bufala Basil	
SALSICCIA E FRIARIELLI	27
Bianca Salsiccia Scamorza Cime di Rapa	
TONNO E CIPOLLA 	20
Tomato sauce Tropea onions Oregano	
PORRI E PATATE 	21
Bianca Mozzarella Leak Potato Rosemary	



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DESSERTS

TIRAMISU 	Coffee-Sponge Amaretto Cream	11
CANNOLO ALLA SICILIANA 	Amalfi-Lemon sorbet	15
TORTA AL CICCOLATO 	Goat cheese ice cream	16

CHEESE FROM JUMI

COWMILK

HARD CHEESE

Schlossberger	8
Spahn	10

SOFT CHEESE

La Bouse	9
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BLUE MOULD CHEESE

Blauer Schnee	8
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ALL CHEESES ARE SERVED WITH

Tessiner Fig mustard | Gelee | pickled fruits | fruitbread | caramelised nuts



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We source our fresh products from regional farms in Switzerland and around the world. In doing so, we pay great attention to species-appropriate husbandry and sustainability.

	Meat		
	Rind		Schweiz
	Kalb		Schweiz
	Schwein		Schweiz
	Poultry		
	Poulet		Schweiz
	Ente		Frankreich
	Fasan		Frankreich
		GB	
	Fish		
	Zander		Schweiz
e	Lachsforell		Norwegen
chel	Jakobsmus		Frankreich
			Nordatlanti
	Crevette	k	
Mare	Loup de	d	Griechenlan
	Seeteufel	k	Nordatlanti
	St. Pierre		Nordwestpa
	Green Lip	zifik	
h	Wolfsbarsc		Neuseeland
			Russland



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