

<b>STARTERS</b>	small	portion
Thinly sliced veal on tuna sauce	25	34
Fish and seafood variation	28	39
Beef carpaccio with rocket and parmesan cheese		29
Buffalo mozzarella with small tomatoes and basil <sup>v</sup>		19
Carpaccio of sea bass and fennel		32
Parma ham rolls with white truffle puree	per piece	22

## **FIRST COURSE**

Ravioli with ricotta and spinach with cream or butter and sage <sup>v</sup>	24	34
Meat ravioli with tomato sauce	24	34
Spaghetti with clams	25	36
Spaghetti with seafood and tomatoes	25	36

## **FISH**

Mediterranean-style sea bass fillet		49
Grilled sole or à la meunière		62
Scampi, homemade sauce		64
Skewer of grilled scampi, remoulade sauce		62

## **MEAT**

Veal escalopes with lemon or rocket		47
Veal knot with rosemary		58
Tournedos «rossini»		68
Braised veal shank «Milanese»		49
Veal paillard		45
Veal medallions with morel sauce		62
Chateaubriand, béarnaise sauce or black pepper sauce	(2 pers.)	135
Double veal chop with rosemary	(2 pers.)	130

## **SIDE DISHES**

Pommes allumettes, fresh spinach, risotto with Parmesan cheese, saffron risotto, mixed vegetables		
Supplementary side dish		8

## DESSERT

Floating island	16
Saint Honoré cake	16
Mixed wild berries	16
Panna cotta	16
Tiramisù	16
Lemon tart	16
Ice-cream or sorbet	by scoop 5

## FOR OUR SMALL GUESTS

Children are invited to discover the diversity of Italian cuisine as well.  
Indulge their every whim.  
At a special price of CHF 15.  
Up to and including the age of 12 years – accompanied by an adult.  
Drinks are excluded.

v vegetarian v+ vegan

For information about allergenics please ask our employees.  
All prices in CHF incl. VAT / 11.20