

## STARTERS

	small	portion
Thinly sliced veal on tuna sauce	25	34
Fish and seafood variation	28	39
Mixed salad <sup>v+</sup>		16
Rocket salad with parmesan cheese and small tomatoes <sup>v</sup>	19	
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 from the Berkel	26	34
Parma ham rolls with white truffle puree	per piece	22

## FIRST COURSE

Tortellini in broth		13
Penne all'arrabbiata	20	28
Ricotta and spinach ravioli 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
Gratinated scampi		38

## FISH

Sea bass fillet Mediterranean style		49
Grilled sole or à la meunière		63
Baked sole		63
Scampi, homemade sauce		65
Grilled scampi skewer with remoulade sauce		62
Baked sea bass	(2 pers.)	122

## VEGAN

Baked panella with confit vegetables		29
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## MEAT

Veal escalope with lemon sauce or rocket salad		47
Veal escalope with raw ham and sage		49
Veal knot with rosemary		58
Breaded veal cutlet «Milanese»		64
Tournedos «rossini»		68
Braised veal shank «Milanese»		49
Veal paillard		46
Veal escalopes in «purgatorio dello Chef»		50
Veal medallions with morel sauce		62
Veal liver venetian style		46
Chateaubriand, béarnaise sauce or black pepper sauce	(2 pers.)	135
Double veal chop with rosemary	(2 pers.)	130

## MENU OF THE DAY

<b>Monday</b>	Boiled beef served with salsa verde and seasonal side dishes	39	54
<b>Tuesday</b>	Loin of veal served with seasonal side dishes	44	60
<b>Wednesday</b>	Roasted veal shank served with seasonal side dishes	39	54
<b>Thursday</b>	Braised beef served with seasonal side dishes	39	54
<b>Friday</b>	Bouillabaisse accompanied by bread croutons and rouille sauce	32	42

## SIDE DISHES

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

8

## DESSERT

From the cart	16	24
Ice-cream or sorbet	la boule	5
Choice of cheeses	18	26

## 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.