

# Menu

Caesar salad with grilled chicken	28.-
Pata Negra served with crystal bread and fresh tomato	52.-
Cantabrian anchovies with flavoured butter	42.-
Beef tartare with seasonings	39.-
Sea bass tartare with avocado and yuzu cream sauce ⓘ	44.-
Parma ham and melon ⓘⓧ	28.-
Veal in tuna sauce ⓧ	29.-
Eggplant parmigiana ♡	24.-
Smoked scottish salmon with fennel and oranges salad	32.-
Poké with fresh Scottish salmon, edamame, avocado, wakame and nori seaweed	30.-
Mezze maniche pasta amatriciana	26.-
Burrata ravioli with fresh tomato and basil ♡	24.-

Trofiette with fish ragout	🚫	29.-
Penne crudaiola with buffalo mozzarella	🌱	25.-
Mediterranean-style salt cod	🚫	46.-
Beef entrecôte with rocket, parmesan and cherry tomatoes	🚫	52.-
Fresh berries with fior di latte ice cream	🚫 🌱	16.-
Milk chocolate parfait, mango sauce and cocoa crunch	🌱	14.-
Tiramisù	🚫	15.-

## *For the little ones*

Penne with Bolognese sauce	🚫	22.-
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Please inform us of any intolerances and/or allergies.

All of our fish is sourced from the Mediterranean, Adriatic, Atlantic Swiss and Dutch.

All of our meats are sourced from Switzerland, Italy, Spanish, Ireland and the United States.

🚫 *Gluten Free*

🚫 *Lactose Free*

🌱 *Vegetarian*

# Wines

## The Bistrot selection

### Sparkling wine

Cantina Progetti Divini  
Prosecco Valdobbiadene Superiore  
(Glera)



8.-



50.-

Azienda Agricola Villa  
Emozioni Top Club Extra Brut Millesimato 2015  
(Chardonnay, Pinot Nero, Pinot Bianco)

15.-

75.-

Delouvin Novack  
Champagne Extra Brut Meunier Perpetuel 92-20  
(Pinot Meunier)

20.-

90.-

### White wine

Oro Bianco  
Bianco del Ticino 2022  
(Merlot, Chardonnay)

12.-

58.-

Weingut Huber Bernhard  
Malterdinger 2021  
(Chardonnay)

14.-

80.-

Pfitscher  
Saxum Sauvignon Blanc 2022  
(Sauvignon Blanc)

13.-

75.-

# Wines

## The Bistrot selection

### Rosé

Tenuta delle Terre Nere  
Etna Rosato 2021  
(*Nerello Mascalese*)



12.-



68.-

### Red wine

Cantina Monti  
Rovere "Selezione Meta" 2020  
(*Merlot*)

12.-

70.-

Weingut Pfitscher  
Fuxleiten 2020  
(*Pinot Nero*)

12.-

65.-

Bertani  
Valpolicella Ripasso Classico Sup Catullo 2017  
(*Corvina Veronese, Corvinone, Rondinella*)

14.-

90.-