

Menu

Pata Negra served with crystal bread and fresh tomato 🍷	52.-
Cantabrian anchovies with flavoured butter 🍷	42.-
Scottish smoked salmon with crème fraîche and dill 🍷	32.-
Parma ham and buffalo mozzarella 🍷	28.-
Roast beef with rocket, Parmesan and tomatoes 🍷	30.-
Caesar salad with grilled chicken	28.-
Beef tartare with seasonings 🍷	39.-
Sea bass tartare with avocado and yuzu cream sauce 🍷	44.-
Poké with fresh Scottish salmon, edamame, avocado, wakame and nori seaweed 🍷🍷	30.-
Mezze maniche pasta amatriciana	26.-
Porcini ravioli with Parmesan cheese cream 🍷	24.-

Trofiette with fish ragout	🌾	29.-
Rigatoni pasta carbonara		26.-
Sea bass with spinach and lime sauce	🌾	46.-
Beef entrecôte with porcini sauce and roast potatoes	🌾	52.-
Veal Milanese style with rocket and cherry tomatoes	🌾	48.-
Fresh berries with fior di latte ice cream	🌾 🥚	16.-
Milk chocolate parfait, raspberry 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

Michael Broger
Weissherbst
(Pinot Nero)



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.-