



***Dear guest,
We thank you for your visit in our hotel restaurant. If you desire a dish which is not on our menu card, please do not hesitate to ask our service staff. Our master chef, Massimo Crivelli will do his best to satisfy your desire.
Buon Appetito!***



Cold starters

Salmon from Scotland marinated with dill,
Flavors of orange, red and green pepper
Blinis with sour cream and chives

CHF 21.50

Octopus salad with potatoes, rucola,
cherry tomatoes, olive oil and lime

CHF 20.50

Luke warm medallions of turkey
Roman salad, Cesar Sauce

CHF 17.50

Duck foi gras with Armagnac
Marmelade of red onions in Merlot vine

CHF 23.50

Salads

Green salad

CHF 7.50

Mixed salad

CHF 10.00

Bulgur salad with avocado and tofu,
olive oil and lime
Carpaccio of tomatoes and cucumber

CHF 17.50
vegan

Soups

Spicy tomato cream soup
Pesto Genoese style

CHF 9.50

Zucchini cream soup
Cheese puff pastry

CHF 9.50

Vichissoise soup

CHF 10.50

Cold avocado soup
Natural yogurt with parsley and lime

CHF 9.50

Warm starters

Strozzapreti-pasta with pesto Genoese style
cream and shrimps from Chile **CHF 17.50/24.50**

Spinach gnocchi with meet ragout Bolognese **CHF 17.50/24.50**

Orecchiette-pasta Apulian style
Eggplant and spicy salami **CHF 19.50/26.50**

Agnolotti filled with crustacean
cream and hummer butter **CHF 18.50/25.50**

Carnaroli Risotto with celery and champagne
Luke warm scallop medallions **CHF 19.50/25.50**

Meat dishes

“Tagliata” of beef entrecôte with balsamic cream
Rucola salad, cherry tomatoes, Dauphine potatoes **CHF 41.50**

Veal cordon bleu filled with Formaggella cheese
New potatoes with rosemary, sugar peas and cherry tomatoes **CHF 38.50**

Lamb chop with rosemary, Madera sauce
semolina gnocchi, grilled zucchini and pepper from the oven **CHF 39.50**

Fillets of rabbit pan-fried served lukewarm
avocados and strips of vegetables, vinaigrette and lime **CHF 39.50**

Grilled Tempeh medallions , spicy guacamole
New potatoes with rosemary, grilled zucchini
and pepper from the oven **CHF 32.50**
vegan

Plats de poisson – Fish dishes

Perch fillets on butter and sauge
Steamed potatoes
Sugar peas and cherry tomatoes
*** **CHF 39.50**

Grilled Black Tiger shrimps
Spicy curry sauce
Warm tabbouleh with pepper and zucchini
*** **CHF 40.50**

Delicately roasted gilthead fillets
with black olives, capers, cherry tomatoes
Steamed potatoes
Grilled zucchini and pepper from the oven **CHF 41.50**

Desserts - desserts

Dessert Symphony with wild berries
perfumed with Maraschino **CHF 10.50**

Exotic fruit salad
with their sorbets marinated with Malibu **CHF 10.50**

Dellavalle Swan, white chocolate mousse **CHF 10.50**

Homemade cassata ice-cream, chocolate sauce **CHF 10.50**

Café gourmet – fantasies of small desserts and espresso **CHF 8.50**

Variety of cheese from Ticino with chutney and fruit **CHF 12.50**

Cantuccini with sweet wine from Graves **CHF 13.50**

Provenance of meat:

Beef

Ireland/ UK

Veal

Switzerland /NL

Goose liver

Hungary

Lamb

New Zealand

Rabbit

Hungary