

SUMMER SPECIALS

Cold and hot Starters

Parma prosciutto with melon, burrata, and Cantabrian anchovies 26. -

* Multicolored cherry tomatoes with tuna, red onion, Taggiasca olives, and basil infused olive oil 22. -

* Andalusian gazpacho with cucumbers and thyme crostini 20. -

* Fresh Ticino cheese with zucchini pesto, tomatoes, and Maggia Valley pepper 19. -

* Prosecco and rosemary Risotto with lemon-scented burrata cream 25. -

Spaghetti with sautéed prawns and Provençal-spiced breadcrumbs 27. -

Summer Favorites (Main Courses)

* Tender veal with tuna sauce, capers, and classic spices 38. -

Beef tartare (150 g) with extra virgin olive oil, Camargue salt, toast, and butter 38. -

Desserts

* Soft, homemade mango and mint cheesecake 10. -

Sicilian pistachio parfait with candied oranges 10. -

* Fresh fruit salad with ice cream 10. -

* Choice of ice cream or sorbets (2 scoops) 7.50

Main courses

"Black Angus" Beef Tagliata (200 gr.) with herb-infused butter 48. -

* Seared corn-fed chicken breast with rucola and cherry tomatoes 38. -

* Local pork steak with creamy Dijon mustard seeds sauce 36. -

Seafood specialty (subject to availability) with Mediterranean seasoning 40. -

**Dishes are served
with the side dishes of the day**

Vegetarian / Vegan

Vegetable-filled ravioli with zucchini cream and fresh mint 24. -

* Assorted salads and raw vegetables from the garden 6.50 / 9. -

Evening offer (3 courses) CHF 48-

Create your menu with the dishes
marked with an **asterisk ***

For our younger guests

Short pasta with tomato sauce or Bolognese 12. -

Chicken nuggets (6 pc.) with Fries 16.

Origin of meat/fish:

CH / IT / GR / HRV

The bread is locally produced.
Please inform our staff of any allergies or intolerances you may have.
Prices in CHF, incl. VAT.