Starters

*Bruschetta fresh tomatoes with olive oil, basil and garlic on toasted bread		11.00
*Green salad		9.50
*Mixed salad	12.00	
Tomato salad with mozzarella and basil + buffalo mozzarella		14.50 4.00
Spinach salad with roasted bacon and egg		13.50
Caesar salad with parmesan dressing, bacon strips and croutons		14.50
Rocket salad with prawns, scallops, shaved parmesan, tomatoes and balsamic dressing		21.50
Beef carpaccio with rocket salad, shaved parmesan and fresh pesto		21.50
Soups		
Homemade minestrone		11.50
Tomato cream soup with gin		11.50
Homemade coconut curry soup with shrimps		14.50
*only as a starter		

Dear guests, if you suffer from food intolerances or allergies, please contact our service staff.

Pasta

Homemade fettucine or taglierini	
with seasonal vegetables and cream	21.50 / 16.50
with beef fillet strips, dried tomatoes, fresh rocket and shaved parmesan	31.50 / 26.50
with black tiger prawns, chilli, tomato sauce, white wine and garlic	28.50 / 23.50
Homemade potato gnocchi Arrabbiata	19.50 / 13.50
with gorgonzola and cream	23.50 / 18.50
with fresh mushrooms, olives, tomatoes, rocket and parmesan, pan-fried	25.50 / 20.50
Homemade lasagne classic	24.50
Spaghetti Napoli Bolognese Carbonara	15.50 / 11.50 19.50 / 14.50 19.50 / 14.50
Risotto	
with porcini mushrooms	24.50 / 19.50
with porcini mushrooms Ravioli & Co. Organic veal triangoli with sage butter and grated parmesan	24.50 / 19.50 28.50 / 23.50
Ravioli & Co. Organic veal triangoli with sage butter	

Meat

Veal cordon bleu* filled with italian cured ham and Taleggio	42.50 each
filled with spicy salami, mozzarella and diced tomatoes	
filled with ham and Gruyère	
Beeffillet* with Café de Paris butter in a small pan with sautéed porcini mushrooms	46.50 each
Roasted chicken breast* with fresh herbs	27.00
Fish	
Fried giant prawns1* with chili-coriander butter	36.50
Loup de mer fillet* with lemon basil butter	38.50

*Side dishes

Served with a side dish of your choice

Rice, risotto, homemade pasta, spaghetti, fried potatoes, market-fresh vegetables or seasonal salad

Extra side dish

Dear guests, should you have food intolerance or allergies, please contact our service staff.

Countries of originour meat and fishBeef / FilletIreland / SwitzerlandVealSwitzerlandPorkSwitzerlandWild boarAustriaPoultrySwitzerlandPrawns1Vietnam

Fish

8.00

1 may have been produced with antibiotics, hormones and/or other antimicrobial performance enhancers.

Greece

Pizza with tomato sauce, mozzarella, oregano and...

Margerita	normal small 14.00 / 11.50
Napoli Anchovies	17.50 / 12.50
Paese Bacon, onions	20.50 / 15.50
Prosciutto Ham shoulder	19.50 / 14.50
Funghi Fresh mushrooms	18.50 / 13.50
Milanese spicy salami	21.00 / 16.00
Verdura fresh vegetables	20.50 / 15.50
Prosciutto & Funghi Ham shoulder, fresh mushrooms	20.00 / 15.00
Jacqueline Gorgonzola, garlic	19.50 / 14.50
Calzone Ham shoulder, egg yolk	20.50 / 15.50
Quattro Stagioni Ham, olives, peppers, artichokes	21.50 / 16.50
Smoked salmon Scottish smoked salmon, dill crème fraîche, onions and capers	28.50 / 23.50

For the big ones with a small appetite, we offer the small pizzas. The large pizzas are for sharing for our younger guests only.

Lorenzo Italian cured ham	24.50 / 19.50
Hawai'i Ham shoulder, pineapple	20.00 / 15.00
Frutti di mare Prawns1, scallops & mussels, garlic	26.00 / 21.00
Pizzaiola fresh tomatoes, basil	18.50 / 13.50
Boscaiola Porcini mushrooms, garlic	24.00 / 19.00
Quattro Formaggi Various cheeses	20.50 / 15.50
Miracle Veal, onions	24.00 / 19.00
Toscana grilled eggplants, peppers	18.50 / 13.50
Madagascar Chicken strips, curry yogurt, fresh coriander	25.50 / 20.50
Adam & Eve Italian cured ham, rocket, shaved parmesan, fresh figs and acacia honey	29.50 / 24.50
Carpaccio Beef carpaccio, shaved parmesan, rocket	26.50 / 21.50
Extra topping Veal Chicken Prawns1 per piece	2.00 - 15.00 9.00 8.00 3.50

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