

fresha

Lunch menu

À la carte

Antipasti to share or not

Mesclun salad 🍴🌿	9.-
Jerusalem artichoke soup, del plin vegetable ravioli 🍴🌿	16.-
Tuna tartare, venere rice, spring onion, taggiasche olives, yellow tomato coulis ➡🌿	26.- / 36.-
Half-cooked fried egg, sautéed cardoncelli, homemade herb mayonnaise 🍴🌿	16.-
Vitello tonnato ➡🍴🌿	24.- / 36.-

Paste & risotti

Paccheri all'arrabbiata 🍴🌿	24.-
Tagliolini with sea urchins and yellow datterino tomatoes 🍴🌿	32.-
The authentic carbonara – Orecchiette, crispy guanciale, pecorino cheese 🍴🌿	26.-
Paccheri alla genovese, long-cooked veal ossobucco 🍴🌿	34.-
Saffron risotto 🍴🌿	23.-
Seasonal black truffle supplement according to availability	36.-

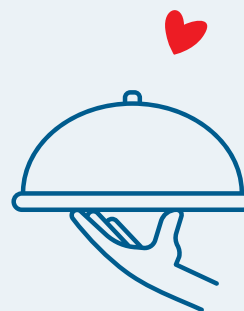
Pesce & carne

Grilled octopus, potato velouté, Catalan chicory, potato fritters, bacon, salmoriglio sauce 🍴➡🌿	42.-
Fillet of turbot, two textures of celery and apple, beurre blanc with Chasselas, pomegranate 🍴➡🌿	46.-
Poke bowl Thai beef, wakame seaweed, black rice, toasted peanuts 🍴🌿	26.-
Gourmet cheeseburger with sun-dried tomato bun, bacon and sweet potato fries 🍴🌿	32.-
Stuffed guinea fowl supreme and leg, cardoon gratin, full-bodied apricot jus 🍴🌿	39.-
Perfectly cooked beef cutlet, sautéed vegetables, shallot sauce,, country fries 🍴🌿	36.-



The Chef's menu in 5 steps

Tell us about your food intolerances or allergies and let our Chef guide you through a 5-step menu



85.- / personne










Contorni

Mixed salad 🥗 0	6.-
French fries 🍟	6.-
Sweet potato fries 🍟	7.-
Sautéed or steamed vegetables	6.-
Gourmet mashed potatoes with olive oil 🥔	6.-
Tagliolini or penne 🍝 0 🌿	8.-
Risotto 🍚 🔄	8.-

Pizze

- La bella margherita** 🍷 🌿 🍷 **17.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil reduction, wild Calabrian oregano
- La datterina** 🍷 🌿 **22.-**
Hand-crushed yellow datterini tomatoes, smoked scarmoza, creamy stracchino, taggiasche olives, sun-dried tomatoes, fresh basil
- Il fuoco in bocca** 🍷 🌿 **23.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion and shredded dehydrated Peperoncici, wild Calabrian oregano
- La cotto e funghi** 🍷 🌿 **24.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, herb-roasted ham, pan fried mushrooms with herbs, wild Calabrian oregano
- La peppe & ciccia** 🍷 🌿 **25.-**
Bell pepper cream, sausage meat, Bufala Campana D.O.P. mozzarella, grated salted ricotta, dehydrated crusco peppers
- La 5 formaggi** 🍷 🌿 **25.-**
Fresh Fior di Latte mozzarella, Original Swiss D.O.P. emmentaler, San Giorgio D.O.P. gorgonzola from Cremona, ricotta, D.O.P. parmigiano Grana Padano, onion jam
- La parmigiana** 🍷 🌿 **25.-**
Home-made San Marzano tomato sauce, Bufala Campana D.O.P. mozzarella, finely fried eggplant, D.O.P parmigiano Grana Padano shavings, fresh basil reduction, Calabrian wild oregano and small candied tomatoes
- La burrata classica** 🍷 🌿 **28.-**
Home-made San Marzano tomato sauce, bed of arugula, 12-month matured San Daniele cured ham, Pugliese Stracciatella di Burrata, fresh basil and small candied tomatoes
- L'alaskana** 🍷 🐟 🌿 **28.-**
Cherry tomato and oregano focaccia base, Pugliese Stracciatella di Burrata, citrus-marinated salmon, fried leek chips, baby spinach
- La cremosa** 🍷 🌿 **29.-**
Cherry tomato and oregano focaccia base, arugula, I.G.P. beef bresaola, D.O.P. Grana Padano parmigiano shavings, fresh datterino tomatoes, white truffle-flavoured parmesan cream
- La pistacchiosa** 🍷 🌿 🍷 **31.-**
Cherry tomato and oregano focaccia base, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, pistachio cream, fresh basil
- La burrata tartufo** 🍷 🌿 **35.-**
Fresh Fior di Latte mozzarella, bed of arugula, 12-month matured San Daniele cured ham, Pugliese Stracciatella di Burrata with truffle and and slice of seasonal « Melanosporum » truffle

Dolci

Mini Sicilian cannolo with ricotta (per piece) 	3.-
Classic tiramisu 	12.-
Revisited apple tartlet, vanilla cream, corn crumble 	15.-
White fig and dark chocolate cheesecake 	15.-
Affogato al caffè 	12.-
Gourmet coffee or tea 	15.-
Tiramisu, tarte tatin, Sicilian cannolo	
Ice creams and sorbets 	
Chocolate, vanilla, stracciatella, hazelnut, coffee, passion, lemon, red fruits, pear	
	1 scoop 4.50
	2 scoops 7.50
	3 scoops 11.90
	Chantilly 1.50

Gelato alla vaniglia artigianale and toppings

The big favorite to share without moderation



The small size for 2/3 people

27.-

The big size 4/6 people

47.-

Allergen chart

 Milk

 Crustaceans

 Fish

 Peanuts

 Egg

 Mustard

 Gluten

 Celery

 Nuts

 Sulfites

 Mollusks

 Sesame

 Soybeans

Fish origin : Tuna : Atlantic (FAO 51) – Octopus : Spain – Turbot : Spain – Gambero rosso : Italia – Calamaretti : Atlantic (FAO 27) – Oursin : Pacific
Meat origin : Veal : Switzerland – Beef : Switzerland – Pork : Italia and Spain – Guinea fowl : Switzerland

Truffle species : « Melanosporum » and « Uncinatum »

Bread production : Switzerland

All our prices are in chf, VAT(8.1%) and service included.
 The list of our allergens is available on request from our teams.

Drinks

Digestives

	5cl	
Limoncello di Capri	28%	14.-
Sambuca Molinari	40%	14.-
Génépi Dolin	40%	14.-
Get 27	17.9%	14.-
Baileys	17%	14.-
Amaretto Disaronno	28%	14.-
Moitié-moitié Morand	36%	16.-
Abricotine Morand	43%	16.-
Armagnac XO Larressingle	40%	16.-
Grappa Fior di Vite	40%	14.-
Grappa di Amarone	43%	20.-
Chartreuse verte	55%	20.-
Grand Marnier Cuvée du Centenaire	40%	40.-

Liquors

	5cl	
Jägermeister Herbal liqueur	35%	14.-
Fernet-Branca Herbal liqueur	35%	14.-
Cynar Herbal liqueur with artichokes	16.5%	14.-
Bràulio Bormio herbal liqueur	21%	14.-
Amaro Montenegro Herbal liqueur	23%	14.-
Frangelico Hazelnut liqueur	20%	14.-
Belle de Brillet Pear and cognac liqueur	30%	14.-
Drambuie Whisky, honey, herbs and spices liqueur	40%	14.-

Cognacs

	5cl	
Martel VS	40%	16.-
Martel XO	40%	40.-
Rémy Martin VSOP	40%	16.-
Rémy Martin XO	40%	40.-



Hot drinks

Ristretto, espresso, coffee		3.90
Double espresso		4.50
Macchiato		5.50
Cappuccino		5.50
Tea Sirocco		5.50
Infusion Sirocco		5.50
Hot chocolate Ovomaltine or Caotina		5.50

Soft drinks

Homemade iced coffee coffee, milk of your choice, vanilla syrup	33cl	6.50
Homemade iced tea verbena, lime juice, elderflower syrup, fresh mint	33cl	6.50
Homemade lemonade lime juice, sugar syrup, still water ●	33cl	5.-
Lemonaid+ passion fruit, lime	33cl	7.-
Coca Cola, Coca Cola Zero, Fanta, Sprite	33cl	5.90
Orange juice, ananas, cranberry, apple, tomato	33cl	5.90
San Pellegrino Tonica, San Pellegrino Ginger Beer	20cl	5.-
San Bitter	10cl	5.-
Syrup ●	33cl	3.-

Waters

Still water Lurisia ●	33cl	3.90
Sparkling water Perrier	33cl	5.90
Still water Lurisia	75cl	6.90
Sparkling water Lurisia	75cl	6.90

Low-price drinks are marked with this symbol ●

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