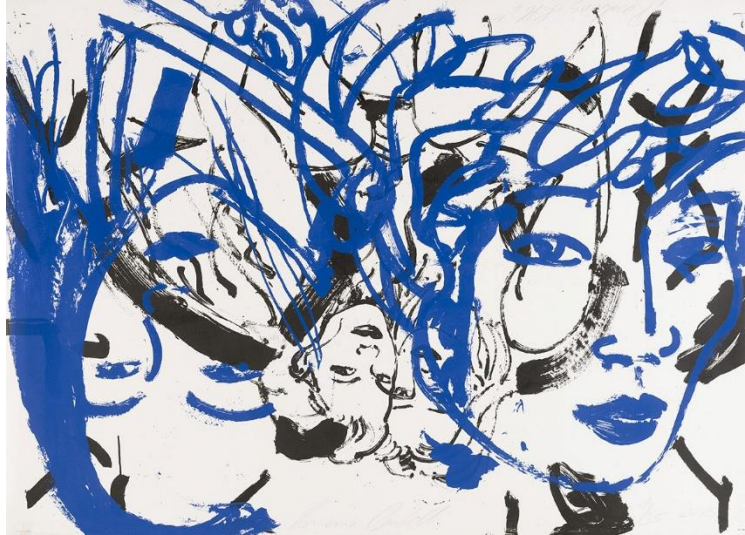


LUCIANO CASTELLI



GROUP

**CRUDOS & STARTERS**

CREAMY WHITE ASPARAGUS SOUP WITH HERBS 14.80

GREEN GARDENSALAD WITH CHIVES 15.80

AVOCADO & SHRIMPS MSC, SAUCE TIVOLI 23.00

**FISH DISH**

FILETS DE PERCHE FROM RARON (CANTON WALLIS), CRISPY  
HERBS, 'SIEGLINDE' POTATOES, COLOURFUL SPRING VEGETABLES 48.80

**MEAT DISHES**

SWISS VEAL STEAK ROASTED IN THE OVEN,  
CREAMY ASPARAGUS RAGOUT, GNOCCHETTI SARDI 55. 80

FILLET OF BEEF FROM IRELAND CAFÉ DE PARIS (SINCE 2000)  
POMMES ALLUMETTES 59.80 / 74.00  
+ COLOURFUL SPRING VEGETABLES 8. 50

**THINK OF NO MEAT**

TENDER ASPARAGUS RAVIOLI WITH TOMATOES, GARDEN HERBS, PARMIGIANO 36.00

**LES DESSERTS**

MOUSSE AU CHOCOLAT FELCHLIN 9.80

PANNA COTTA, COULIS DE FRUITS 9.80

TARTE DE CITRON MERINGUÉE 14. 80

ROMANOFF STRAWBERRIES WITH VANILLA ICE CREAM AND CREAM 14.80

RASPBERRY AND ALMOND CAKE 8.00

GLACES / SORBETS

VANILLA BOURBON, CAFÉ, CHOCOLATE, SOUR CREAM 5.50

CITRON, MANGO, PINEAPPLE, APRICOT 5.50