

## A LA CARTE



LUCIANO CASTELLI

### CRUDOS & STARTERS

- Celery-apple soup with vanilla cream 12.80
- Winter salad with roasted mushrooms, grapes, nuts  
mustard-honey dressing 17.50
- Lamb's lettuce salad with farmer egg 14.80
- Avocat, crevettes MSC, petite salade, 17.80
- Green garden salad with chives, 12.80
- Tatar de boeuf Suisse, toast, butter, 19.80 / 36.00

### VEGAN

- Quinoa paddy on sautéed winter spinach with pine nuts,  
grapes, thyme foam 33.80

### VEGETARIAN / PASTA

- Mixed vegetable plate with pommes nature and herb vinaigrette, 32.00
- Spaghetti al pomodoro e basilico, 23.80
- Homemade gnocchi with butter and sage, 36.00
- Handmade porcini ravioli with spinach, butter, parmigiano, 33.80

### LES POISSONS

- Swiss mountain pike-perch fillet in potato coat on champagne sauerkraut 44.80

- Sôle entière grillée (NL) with lemon herb butter, pommes natur, sautéed winter  
spinach  
59.00



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### **LES VIANDES**

Tournedos de bœuf SEEROSE with Madagascar sauce au gratin, pommes allumettes  
58.80 / 74.00

+ colorful vegetables from the garden 7.50

Glazed beef fillet cubes on balsamic jus, gnocchi maison, savoy cabbage-pumpkin  
tower 46.80

Homemade veal meatloaf, jus à la truffe, mousseline de pommes de terre, sous- vide  
carrots 44.00

For 2 guests:

Veal chop from St. Moritz (approx. 500 gr.) Sauce aux morilles, crème et cognac,  
colorful vegetables from the garden, mousseline de pommes de terre, 56.00 / person

### **LES DESSERTS**

Chocolate mousse 8.00

Tiramisù classico, 8.00

Homemade cake of the day, 8.00

Affogato with vanilla ice cream and caramelized nuts, 12.00

Moelleux au chocolat with sour cream ice cream and whipped cream, 16.00

Christmas crème brûlée with oranges and cinnamon 14.50

Sorbet Colonel, 16.50

Ice cream

Vanilla, café, chocolate, sour cream, cinnamon, 4.80

Sorbets

Citron, Framboise, Blood Orange, Tangerine, 4.80