

LUCIANO CASTELLI



**CRUDOS & STARTERS**

- CREAMY WHITE ASPARAGUS SOUP WITH HERBS 14.80
- GREEN GARDENSALAD WITH CHIVES 15.80
- AVOCADO & SHRIMPS MSC, SAUCE TIVOLI 23.00
- BEEF TATAR SUISSE, TOAST, BUTTER 23. 00 / 37.00
- SALAD OF ASPARAGUS, DATTERINI, ROCKET AND BARRATINI,  
VINAIGRETTE AU CIRON 23.80
- SALMON FROM NORWAY MARINATED WITH LOTS OF GARDEN HERBS,  
VICHYSOISE- SAUCE, SUNFLOWER SEEDS 24.80

**FISH DISHES**

- FILETS DE PERCHE FROM RARON (CANTON WALLIS), CRISPY  
HERBS, ' SIEGLINDE ' POTATOES, COLOURFUL SPRING VEGETABLES 48.80
- TURBOT FILLET FROM SCOTLAND, PAK CHOI VEGETABLE  
CARROT STRIPS, LEMONGRASS SAUCE, JASMINE RICE 59.80

**MEAT DISHES**

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

- GRILLED SIRLOIN STEAK FROM IRELAND, CARCIOFINI,  
YOUNG CARROTS, HOME MADE POMMES DAUPHINE 52.80

- 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**

- ASPARAGUS FROM BADEN, YOUNG POTATOES, HOLLANDAISE SAUCE 34.00  
+ DRIED HAM FROM VALAIS + 8.00
- SPAGHETTI AL SUGO DI POMODORO & BASILICO 24.80  
+ GRILLED KING SHRIMPS + 18. 00
- 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 AU 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