



A L A C A R T E

CRUDOS & STARTERS

COLORFUL LEAF SALAD 11.00

CREAMY PUMKIN SOUP 14.80

GARDEN LAMB'S LETTUCE WITH FARMER EGG AND FRIED SWISS BACON 21.00

AVOCADO & SHRIMP COCKTAIL MSC, SAUCE TIVOLI 23.00

TARTAR DE BOEUF SUISSE, TOAST, BUTTER 23.00 / 37.00

SPRING SALAD WITH RADISHES, GREEN ASPARAGUS, PINE NUTS,
FRIED SCALOPPS 23.80

FISH DISHES

FILET DE CABILLAU AUX MORILLES (NORWAY), YOUNG CARROTS,
OVEN-BAKED TOMATOES AND RISOTTO CON PISELLI 40.00

FRIED SWISS ALPINE PIKEPERCH FILLET, MOUSSELINE OF POMMES DE TERRE
AND FRESH STEAMED SPRING SPINACH 55.00

MEAT DISHES

CHICKEN BREAST AND CHICKEN THIGH FROM THE ALPSTEIN-
APPENZELLERLAND, GSCHWELTI POTATO WITH BUTTER AND CHERVIL.

MAIS. GREEN ASPARAGUS, JUS DE VOLAILLE 43.80

ROASTED VEAL STEAK FROM THE ALPS OF ST- MORITZ, TAGLIOLINI DI TARTUFO,
COLORFUL MARKET VEGETABLES, SAUCE WITH IRISH WHISKY 55.00

TOURNEDOS DE BŒUF- FILLET STEAK FROM IRELAND WITH
CAFÉ DE PARIS BUTTER AU GRATIN, POMMES ALLUMETTES 59.80 / 74.00

+ COLORFUL VEGETABLE PLATTER 8.50

THINK OF NO MEAT

CAPPELLETTI FATTO IN CASA WITH RICOTTA, SPINACH,
CREAM, TRUFFLE AND FORMAGGIO 35.00

SPAGHETTI AL SUGO DI POMODORO & BASILICO 24.80

+ SAUTEED KING SHRIMPS 18.00

SWEETS

MOUSSE AU CHOCOLAT FELCHLIN 9.80 / 14.80

PANNA COTTA WITH MIXED BERRIES 14.80

WARM MOELLEUX AU CHOCOLAT, VANILLA ICE CREAM 14.80

RASPBERRY- ALMOND CAKE 8.00

AFFOGATO 10.00

ICE CREAM / SORBETS

VANILLA BOURBON, CAFÉ, CHOCOLATE, CINNAMON 5.50

CITRON, MANGO, PINEAPPLE, ORANGE 5.50