



L U N C H
Classics since 2000

Crudos & Starters

Avocado with shrimps (MSC)	17.80
Green garden salad with chives	12.80
Beef tatar SEEROSE with toast & butter	19.80

Fish dish

Grilled Dover sole with lemon & garden herbs, green vegetables and young potatoes	59.80
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Meat dish

Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & match fries	58.80 / 74.00
+ our garden vegetables	7.50

CRUDOS & STARTERS

Watermelon with feta, rocket and honey,	15.80
Handmade rocket salad ravioli with butter sauce, datterini & Mozzarella di bufala	23.00
Chilled Gazpacho- Cherry soup	14.80

FROM THE LAKE & THE SEA

Deep fried filets of perch, garden vegetables, young potatoes,
sauce remoulade 43.00

Sashimi of organic salmon from Lostallo (Switzerland) Teriyaki
with sesame, green papaya salad, pomegranate apple,
peanuts & mango 42.80

VEGAN

Vegan green Thai vegetable curry with silken tofu & jasmin rice 39.00

PASTA DELLA NONNA

Spaghetti al pomodoro & basilico 23.80

MEAT DISHES

Veal cutlet, 300 gr. from the Muotathal with handmade
rocket salad ravioli & ratatouille niçoise, 59.80

SWEETS

Mini Mousse au chocolat Felchlin 7.00

Mini Tiramisù with raspberries 7.00

Mini Lemon panna cotta with raspberry curry 7.00

Coupe Romanoff with strawberries 14.00

Granny's chocolate cake with whipped cream 10.00

Ice coffee with espresso & whipped cream 10.00

Bananito Splitt with coconut ice cream, chocolate sauce
& whipped cream 12.00

Lemon sherbet with Stolichnaya Vodka 16.50

Ice creams: Vanilla, coconut, coffee, chocolate 4.80

Sherbets: Lemon, Mango, Raspberry 4.80

Our cheese: Brillat Savarin, Reblochon, old Gruyère 16.50

CHILDREN'S DISHES

Deep fried filets of perch, garden vegetables, fries

Spaghetti with butter or tomato sauce

Incl. 1 globe of ice cream 15.00 / 25.00