

## LUNCH



LUCIANO CASTELLI

### CRUDOS & STARTERS

- Celery-apple soup with vanilla cream 12.80
- 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

### VEGETARIAN / PASTA

- 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

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

### LES VIANDES

- Tournedos de bœuf SEEROSE with Madagascar sauce au gratin, pommes allumettes 58.80 / 74.00
- + colorful vegetables from the garden 7.50

For 2 guests:

- Veal chop from St. Moritz (approx. 500 gr.) Sauce aux morilles, crème et cognac, colorful vegetables from the garden, pommes allumettes, 56.00 / person
- + 30 ' of passion

### 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