GLI ANTIPASTI

Simposio di mozzarella di bufala e pomodori, olio al basilico *V* [G] 29
Büffel Mozzarella , Tomaten an Basilikum Öl
Buffalo mozzarella , tomatoes with basil oil

Carpaccio di manzo con salsa Cipriani, rucola e Parmigiano [G, L, O] 40
Rinds-Carpaccio mit Cipriani-Sauce, Rucola und Parmesan
Beef carpaccio with Cipriani sauce, rocket salad and Parmesan cheese

Burrata con prosciutto Culatello di Zibello [G, L, O] 42
Burrata Käse, Culatello di Zibello Schinken
Burrata, Culatello di Zibello ham

Insalata estiva 28
Rapanelli, cetrioli, lamponi, carciofi, pomodorini, peperoni grigliati, germogli, vinaigrette alla mela *V*
Radieschen, Gurken, Artischocken, Himbeeren, Tomaten, gegrillte Peperoni, Sprossen, Apfelessig
Garden radish, cucumber, artichokes, raspberries, tomatoes, grilled peperoni, crispy quinoa, cider vinegar

Vitello tonnato con capperi di Pantelleria [C, D, E, L] 34
Vitello Tonnato mit Pantelleria Kapern
Vitello tonnato with Pantelleria capers

Mosaico di verdure grigliate e tomino di capra alle erbe *V* [G] 27
Gegrilltes Saisongemüse und Ziegenkäse, Kräutern
Mixed seasonal grilled vegetables with goat cheese and fine herbs

LE ZUPPE

Crema di pomodoro *V* [A, C, G, L] 27
Tomaten Cremesuppe
Tomato cream soup

Minestrone al basilico *V* [H, L, O] 27
Italienische Gemüse Suppe mit Basilikum
Italian vegetable soup with basil

Vellutata ai funghi porcini con crostini alle erbe *V* [A, C, G, L, O] 27
Steinpilz Crèmesuppe mit Kräuter-Croûtons
Porcini mushrooms cream soup with herb-croûtons

LE NOSTRE PASTE

Trofie al pesto *V* [A, C, G, L, O] 28
Trofie Pesto
Trofie pasta with pesto

Pennette ai funghi *V* [A. C, G, O] 32
Pennette mit Pilzen
Pennette pasta with mushrooms

Tagliatelle, gamberoni e pomodori freschi [A, B, C, L, O] 38
Tagliatelle mit Garnelen und Tomaten
Tagliatelle pasta with prawns and tomatoes

Lasagne Vegetariane *V* [A, C, G, L] 30
Vegetarische Lasagne
Vegetarian lasagne

DALLA GRIGLIA A LEGNA

Spiedino di manzo aromatizzato al rosmarino con patata al cartoccio e verdure grigliate [G] 55
Rindsfleisch-Spiess aromatisiert mit rosmarin, Folien-Kartoffel und gegrilltes Gemüse
Beef skewer perfumed with rosemary, baked potatoes and grilled vegetables

Scottadito d'agnello aromatizzati alle erbe con patata al cartoccio e verdure grigliate [G] 58
Lamm Kotelette aromatisiert mit Kräutern, Folien-Kartoffel und grilliertes Gemüse
Herb-infused lamb cutlets with baked potato and grilled vegetables

All prices are quoted in Swiss Francs, include 7.7 % VAT.

Rib Eye steak «Café de Paris», rucola e pomodori [G] 68
Gebratenes Schweizer Rib Eye Steak «Café de Paris», Rucola, Tomaten
Pan-seared Swiss beef Rib-Eye «Café de Paris» style, rocket salad, tomatoes

Galletto di grano con verdure alla griglia [G] 44
Stubenküken mit gegrilltem Gemüse
Spring chicken with grilled vegetables

Spiedino di gamberoni con riso Pilaf, verdure alla griglia, salsa al limone verde [B, G] 50
Garnelen Spiess mit Pilaw Reis, gegrilltem Gemüse und Limetten Sauce
Shrimp skewer with pilaf rice, grilled vegetables and lime sauce

LE NOSTRE PIZZE

Margherita 𝒱 [A, G] 25
Tomatensauce, Mozzarella
Tomato sauce, mozzarella

Chesa Veglia 𝒱 [A, G] 25
Tomatensauce, Basilikum, Mozzarella, Tomatenscheiben
Tomato sauce, basil, mozzarella, tomato slices

Vegana 𝒱 [A, O] 28
Tomatensauce, gegrilltes Gemüse, gemischte Pilze
Tomato sauce, grilled vegetables, mixed mushrooms

Capricciosa [A, G, O] 29
Tomatensauce, Mozzarella, Pilze, Schinken, Oliven
Tomato sauce, mozzarella, mushrooms, ham, olives

Diavola [A, G, O] 29
Tomatensauce, Mozzarella, scharfe Salami
Tomato sauce, mozzarella, spicy salami

Alois Carigiet 𝒱 [A, G] 29
Tomatensauce, Mozzarella, Cherry Tomaten, Brie, Basilikum
Tomato sauce, mozzarella, cherry tomatoes, Brie, basil

Andrea [G, O] 29
Mozzarella, Parmesan, Emmentaler, scharfe Salami
Mozzarella, Parmesan cheese, Emmentaler cheese, spicy salami

Vegetariana 𝒱 [A, G, O] 32
Tomatensauce, Mozzarella, Auberginen, Zucchini, Pilze, Artischocken, Peperoni
Tomato sauce, mozzarella, eggplant, zucchini, mushrooms, artichokes, bell peppers

Alte Alpenrose [A, G, L, O] 32
Tomatensauce, Mozzarella, Steinpilze, Ziegenkäse, Thymian, geräucherter Rohschinken
Tomato sauce, mozzarella, porcini mushrooms, goat cheese, thyme, smoked air-dried ham

Quattro Stagioni [A, G, O] 32
Tomatensauce, Mozzarella, Artischocken, Pilze, Schinken, Oliven
Tomato sauce, mozzarella, artichokes, mushrooms, ham, olives

Crudo e Rucola [A, G, L, O] 32
Tomatensauce, Parmaschinken, Büffel Mozzarella, Rucola, Tomatenscheiben
Tomato sauce, Parma ham, buffalo mozzarella, rocket salad, tomato slices

Dama Bianca 𝒱 [A, G] 45
Taleggio, Büffel Mozzarella, Parmesan, Sommertrüffel
Taleggio, buffalo mozzarella, Parmesan cheese, summer truffle

𝒱 = Plat vegetarian
Please contact the service staff for information about contained allergens.

Meat Origin: Veal: CH; Beef: CH, Australia*, Ireland; Poultry: France; Game: Austria; Lamb: Australia*, Scotland
Fish Origin: CH, France, Italy, Scotland, Iceland, USA, Vietnam, South Africa, West-Pacific/FAO 71, North-East-Atlantic/FAO 27
*May have been produced with non-hormonal enhancers such as antibiotics

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