

GLI ANTIPASTI

Insalata di polpo, lattuga iceberg, oliva taggiasca, pomodoro ciliegino, timo fresco ^{B, M, O, R}	46
<i>Oktopus Salat, Eisberg Salat, Taggiasca-Olive, Cherry Tomaten, frischer Thymian</i> Octopus salad, iceberg lettuce, taggiasca olive, cherry tomato, fresh thyme	
Carpaccio di manzo con salsa Cipriani, rucola e Parmigiano ^{G, L, O}	40
<i>Rinds-Carpaccio mit Cipriani-Sauce, Rucola und Parmesan</i> Beef carpaccio with Cipriani sauce, rocket salad and Parmesan cheese	
Burrata, carpaccio di pomodori roma, pesto, semi di pinoli ^{G, H, O}	35
<i>Burrata, Roma-Tomaten-Carpaccio, Pesto, Pinienkerne</i> Burrata, Roma tomato carpaccio, pesto, pine seeds	
Insalata estiva ^H	28
Insalata mista, pesca, cetriolo, pomodori ciliegini colorati, nocciole tostate, vinaigrette al lampone	
<i>Gemischter Salat, Pfirsich, Gurke, bunte Cherry-Tomaten, geröstete Haselnüsse, Himbeer-Dressing</i> Mixed lettuce, peach, cucumber, coloured candy tomatoes, toasted hazelnut, raspberry dressing-	
Vitello tonnato con capperi di Pantelleria ^{C, D, E, L}	38
<i>Vitello Tonnato mit Pantelleria Kapern</i> Vitello tonnato with Pantelleria capers	
Mosaico di verdure grigliate e tomino di capra alle erbe ^G	27
<i>Gegrilltes Saisongemüse mit Ziegenkäse und Kräutern</i> Mixed seasonal grilled vegetables with goat cheese and fine herbs	

LE ZUPPE

Crema di pomodoro ^{A, C, G, L}	27
<i>Tomaten Cremesuppe</i> Tomato cream soup	
Minestrone al basilico ^{H, L, O}	27
<i>Italienische Gemüse Suppe mit Basilikum</i> Italian vegetable soup with basil	
Vellutata ai funghi porcini con crostini alle erbe ^{A, C, G, L, O}	27
<i>Steinpilz Crèmesuppe mit Kräuter-Croûtons</i> Porcini mushrooms cream soup with herb-croûtons	

LE NOSTRE PASTE

Trofie al pesto ^{A, C, G, L, O}	28
<i>Trofie Pesto</i> Trofie pasta with pesto	
Pennette ai funghi ^{A, C, G, O}	32
<i>Pennette mit Pilzen</i> Pennette pasta with mushrooms	
Tagliatelle, gamberoni e pomodori freschi ^{A, B, C, L, O}	39
<i>Tagliatelle mit Garnelen und Tomaten</i> Tagliatelle pasta with prawns and tomatoes	
Lasagne Vegetariane ^{A, C, G, L}	30
<i>Vegetarische Lasagne</i> Vegetarian lasagne	

DALLA GRIGLIA A LEGNA

Bistecca di fianchetto aromatizzato al rosmarino con patata al cartoccio e verdure grigliate ^G	68
<i>Flanken Steak aromatisiert mit Rosmarin, Folien-Kartoffel und gegrilltes Gemüse</i> Flank steak perfumed with rosemary, baked potato and grilled vegetables	
Scottadito d'agnello aromatizzati alle erbe con patata al cartoccio e verdure grigliate ^G	62
<i>Lamm Kotelette aromatisiert mit Kräutern, Folien-Kartoffel und gegrilltes Gemüse</i> Herb-infused lamb cutlets with baked potato and grilled vegetables	

Rib Eye steak «Beurre Maître d’Hôtel», rucola e pomodori (250 g) ^G	78
<i>Gebratenes Schweizer Rib Eye Steak «Beurre Maître d’Hôtel», Rucola, Tomaten (250 g)</i>	
Grilled Swiss beef Rib-Eye «Beurre Maître d’Hôtel» style, rocket salad, tomatoes (250)	
Galletto di grano con verdure alla griglia, patate al cartoccio ^G	50
<i>Stubenküken mit gegrilltem Gemüse, Folien-Kartoffeln</i>	
Spring chicken with grilled vegetables, baked potato	
Gamberi giganti, gremolata, verdure alla griglia ^{B, G}	72
<i>Jumbo-Garnelen, Gremolata, gegrilltes Gemüse</i>	
Jumbo prawns butterfly, gremolata, grilled vegetables	

LE NOSTRE PIZZE

Margherita ^{V A, G}	25
<i>Tomatensauce, Mozzarella</i>	
Tomato sauce, mozzarella	
Chesa Veglia ^{V A, G}	25
<i>Tomatensauce, Basilikum, Mozzarella, Tomatenscheiben</i>	
Tomato sauce, basil, mozzarella, tomato slices	
Vegana ^{V A, O}	28
<i>Tomatensauce, gegrilltes Gemüse, gemischte Pilze</i>	
Tomato sauce, grilled vegetables, mixed mushrooms	
Capricciosa ^{A, G, O}	29
<i>Tomatensauce, Mozzarella, Pilze, Schinken, Oliven</i>	
Tomato sauce, mozzarella, mushrooms, ham, olives	
Diavola ^{A, G, O}	29
<i>Tomatensauce, Mozzarella, scharfe Salami</i>	
Tomato sauce, mozzarella, spicy salami	
Alois Carigiet ^{V A, G}	29
<i>Tomatensauce, Mozzarella, Cherry Tomaten, Brie, Basilikum</i>	
Tomato sauce, mozzarella, cherry tomatoes, Brie, basil	
Heuboden ^{G, O}	29
<i>Mozzarella, Parmesan, Emmentaler, scharfe Salami</i>	
Mozzarella, Parmesan cheese, Emmentaler cheese, spicy salami	
Vegetariana ^{V A, G, O}	32
<i>Tomatensauce, Mozzarella, Auberginen, Zucchini, Pilze, Artischocken, Peperoni</i>	
Tomato sauce, mozzarella, eggplant, zucchini, mushrooms, artichokes, bell peppers	
Alte Alpenrose ^{A, G, L, O}	32
<i>Tomatensauce, Mozzarella, Steinpilze, Ziegenkäse, Thymian, geräucherter Rohschinken</i>	
Tomato sauce, mozzarella, porcini mushrooms, goat cheese, thyme, smoked air-dried ham	
Quattro Stagioni ^{A, G, O}	32
<i>Tomatensauce, Mozzarella, Artischocken, Pilze, Schinken, Oliven</i>	
Tomato sauce, mozzarella, artichokes, mushrooms, ham, olives	
Crudo e Rucola ^{A, G, L, O}	32
<i>Tomatensauce, Parmaschinken, Büffel Mozzarella, Rucola, Tomatenscheiben</i>	
Tomato sauce, Parma ham, buffalo mozzarella, rocket salad, tomato slices	
Dama Bianca ^{V A, G}	45
<i>Taleggio, Büffel Mozzarella, Parmesan, Sommertrüffel</i>	
Taleggio, buffalo mozzarella, Parmesan cheese, summer truffle	

BREAD ORIGIN CH, France, Italy

MEAT ORIGIN

Veal: CH Beef: CH, Australia*, Ireland Poultry: CH, France Game: Austria Lamb: Australia*, Scotland
 *May have been produced with non-hormonal enhancers such as antibiotics

FISH ORIGIN

Turbot	FAO 27, NE Atlantic	Sea bass	France, FAO 27; NE Atlantic	Sole	FAO 27, NE Atlantic	Prawn	Vietnam
Lobster	USA	Trout	Italy	Char	CH	Tuna	FAO 71, West Pacific Ocean
Salmon	Scotland	Scampi	South Africa	Lobster	France	Scallop	FAO 61, NW Pacific
Sardine	Morocco	Octopus	Italy	Perch	Iceland		

ALLERGENS

A Grain with gluten	B Shellfish	C Eggs from chicken	D Fish	E Peanuts
F Soya beans	G Milk from mammal	H Nuts	L Celery	M Mustard
N Sesame seeds	O Sulphur dioxide and sulphites	P Lupin	R Molluscs	

^V = Plat vegetarian All prices are quoted in Swiss Francs and include 8.1% VAT.