

CHEF'S À LA CARTE MENU

SALADS

- 01 Green salad CHF 6.-
- 02 Mixed salad CHF 8.-
- 03 Large garden green bowl with tuna, mozzarella cheese and egg CHF 14.-

COLD STARTERS

- 10 Dried sliced beef (1) from Valtellina with avocado and walnut oil CHF 16.-
- 11 Marinated shrimps with fennel salad and oranges CHF 22.-
- 12 Garnished smoked salmon with swordfish carpaccio CHF 25.-
- 13 Beef carpaccio (CH) marinated in truffel oil, celery and tomato CHF 16.-
- 14 Emilia style prosciutto-ham (1) with melon CHF 16.-
- 15 Tomatoes and mozzarella cheese dotted with basil juice CHF 12.-

SOUPS

- 30 Tomato soup with basil croutons CHF 7.-
- 31 Fisherman's soup with seafood CHF 8.-
- 32 Minestrone vegetable soup Ticino style CHF 8.-
- 33 Meat consommé with Porto or with Sherry CHF 7.-

HOT STARTERS

- 40 Ravioli with smoked ricotta-cheese and red chicory CHF 19.-
with porcini mushrooms and pine nuts sauce
- 41 Penne pasta with bacon, onion and tomato scented with vodka CHF 14.-
- 42 Tagliolini pasta with salmon and rocket salad CHF 19.-
- 43 Spaghetti with tomato sauce or Bolognese meat sauce (CH) CHF 14.-
- 44 Risotto enhanced with mushrooms and vegetables (20 min.) CHF 18.-

VEGETARIAN RECOMMENDATIONS

- 50 Mixed steamed vegetable platter CHF 18.-
- 51 Curried minced tofu with basil, pine nuts rice and vegetables CHF 17.-

Service and VAT (7.6%) are included - (Nat.) meat's country of origin ...

MEAT - PAN-FRIED OR GRILLED

60	Beef entrecote (CH) with green pepper and bone marrow sauce	CHF 38.-
61	Loin of lamb (Aus) with balsamic vinegar	CHF 29.-
62	Veal escalope (CH) with creamy truffle sauce	CHF 36.-
63	Pork fillet (CH) with Pommery mustard and red chicory	CHF 30.-
64	Veal steak (CH) with "vin santo" and goose liver parfait	CHF 39.-

Meat-dishes are served with potatoes and vegetables of the day.

FISH AND SEAFOOD - PAN-FRIED OR GRILLED

70	Sea bass fillets with orange sauce and lumpfish roe	CHF 27.-
71	Sea bream fillets with shrimps and small vegetables	CHF 27.-
72	Pan-fried king prawns with garlic, parsley and rosemary	CHF 34.-
73	Sole miller's style or steamed with hollandaise sauce	CHF 30.-
74	Steamed trout with white wine sauce and saffron	CHF 23.-

Fish and seafood are served with rice or potatoes and vegetables of the day.

SWEET ENDINGS

80	Selection of cheeses from the Swiss Alps	CHF 8.-
81	Mixed ice cream, two scoops with whipped cream	CHF 5.-
82	Coupe "International" with ice cream and fruit salad	CHF 7.-
83	Coupe "Denmark" with ice cream and hot chocolate sauce	CHF 7.-
84	Fresh fruit salad	CHF 7.-
85	Crème Caramel	CHF 5.-
86	Cassata Sicilian style	CHF 5.-
87	Fruit from the basket	CHF 5.-
88	Trio of limoncello, green apple and strawberry sherbets	CHF 6.-
89	Fresh pineapple with Kirsch liqueur	CHF 6.-
90	Fresh Italian ice cream with marinated black cherries	CHF 7.-

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