

CHEF'S À LA CARTE MENU

SALADS

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| 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

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| 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

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| 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

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| 40 | Ravioli with smoked ricotta-cheese and red chicory
with porcini mushrooms and pine nuts sauce | CHF 19.- |
| 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

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

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.-

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