



Origin of meat:
We only use fresh Swiss meat,
meat products and chicken.
San Daniele ham: Italy

Carta Estiva Summer Menu

Piatti freddi / Cold dishes

Tatara di manzo	24.—	28.—
Beef Tatar with toast and butter		
Insalata mediterraneo		21.—
Pasta salad with spinach, rocked salad, grated walnuts, dried tomatoes, black olives, Grana Padano-Chips		
Vitello tonnato	24.50	29.50
Tender roast veal in a fine tuna sauce with onions rings, capers		
Insalata con gamberoni arrosto		28.—
Spicy, grilled Blacktiger-prawns (warm) with a mixed salad		
Insalata capricciosa con filetti di lucioperca		27.—
Multi-coloured lettuce with tender, warm perch-pike fillet and a homemade salad dressing		
Petti di pollo		28.—
Tender, warm breast of chicken (from Switzerland) with a mixed salad and Café de Paris-Mousse		

Piatti caldi / Warm dishes

Pizza al tonno	18.—	22.—
Tuna, capers, onion rings, olives, tomatoes, Mozzarella cheese		
Bistecca di maiale «Bonanza»		26.—
A finely marinated and barbecued neck of pork (200 g) served with Café de Paris-Mousse and mixed lettuce		

Bevande Estive / Summer drinks

Crodino (without alcohol)	1 dl	4.50
Aperol with Prosecco	1 dl	9.50
Rosé wine, Castel del Monte doc	2 dl	8.—
Spritzer (white wine with soda water)	2 dl	5.60
Ice Tea Lemon Zero, Rauch	3 dl	4.50
Pure orange juice, Michel	2 dl	5.—
Möhl cloudy cider (non-alcoholic)	5 dl	6.40

Small portions only where indicated



The dishes on this menu are served daily
from 11.30 a.m. to 2.00 p.m. and from
6.00 p.m. to 10.30 p.m.
All prices include VAT