



*Fresh chanterelle mushrooms!
Gallinacci freschi!*



Antipasto / Starter

Bruschetta con gallinacci freschi

Bruschetta bread with warm chanterelle mushrooms prepared with olive oil, white wine, italian herbs, onions and garlic.

Fr. 16.–

Secondi / Main dishes

Scaloppine di maiale con gallinacci freschi al vino bianco

Fr. 34.–

Tender pork escalopes with fresh chanterelle mushrooms on a white wine sauce with onions, garlic and chives. As side dish we serve a delicious pea purée risotto.

Bistecca di vitello con gallinacci freschi

Fr. 46.–

A delicious veal steak with fresh Chanterelle mushrooms prepared with a Cognac cream sauce with onions and parsley. Served with a side dish of homemade tagliolini.

Tagliatelle con gallinacci freschi alla panna e erbe

Fr. 28.–

Homemade, broad noodles with fresh chanterelle mushrooms, prepared on a herb-cream sauce with white wine.

Ravioli di gallinacci

Fr. 29.–

Ravioli filled with chanterelle mushrooms, ricotta, crème fraîche, and leeks in a light thyme cream sauce, garnished with fresh chanterelle mushrooms and Chinese cabbage.

Pizza con gallinacci freschi

A crispy pizza with fresh chanterelle mushrooms, onions, tomatosauce an mozzarella.

Fr. 19.50 / Fr. 24.–

*To accompany our
chanterelle mushrooms
dishes we recommend
a red wine from the
Piedmont region in
7.5dl quality by the
glass:*

Vino rosso / Red wine:

**Curej 2023
Barbera d'Asti docg
Cascina San Bernardo – Braida**

1dl Fr. 8.50

