

SPRING SUGGESTIONS:



SPRING SALAD

radish and green asparagus vinaigrette, aromatic herbs

12 CHF

WHITE ASPARAGUS, SOFT-BOILED EGG

Bolzanina sauce

18 CHF

SOUPS



VELOUTÉ OF SEASONAL VEGETABLES

12 CHF

GAZPACHO WITH DATTERINI TOMATOES

friselle and calamari

18 CHF

GREEN ASPARGUS CREAMY SOUP

fried shrimp

18 CHF

ENTRIES

BEEF TARTAR

artichokes, salad and parmesan

24 CHF

TUNA CEVICHE WITH AVOCADO

quinoa/zucchini/spicy shoyu dressing

24 CHF

WARM OCTOPUS SALAD

green beans, potato and sun-dried tomatoes

24 CHF

PASTA AND RISOTTO

FREGOLA SARDA

seared seafood, bisque-like sauce

24 CHF

SPAGHETTI WITH LEMON

prawns, chanterelle mushrooms and fried parsley

26 CHF



PACCHERI DE LA CASA DEL PASTA IN SIERRE

pea cream, cherry tomatoes and basil

24 CHF

BUCATINI "CACIO ET PEPE"

26 CHF

RISOTTO WITH TOMATO ESSENCE

burratina, confit tomatoes and rocket pesto

26 CHF

FROM THE EARTH:

FILET OF LAMB IN AN AROMATIC CRUST (NZ) <i>bulgur and spinach, coffee juice from Sicafé in Vétroz</i>	48 CHF
VEAL CHEEK (CH) COOKED AT LOW TEMPERATURE <i>sautéed potatoes, caramelized onions and vegetables</i>	46 CHF
BEEF Tournedos (CH) <i>crispy polenta, eggplant tartar</i>	52 CHF
PORK TENDERLOIN (CH) <i>mashed potatoes, sautéed vegetables and blue goat cheese sauce</i>	44 CHF

FROM THE WATER:

LOË PERCH FILLET TEMPURA (CH) <i>saffron mayonnaise, salad and fries</i>	46 CHF
GRILLED SWORDFISH FILLET WITH SPICES <i>crunchy vegetables and sherry reduction</i>	44 CHF

TO FINISH:

	SELECTION OF SWISS CHEESE <i>homemade jam and dried fruits</i>	12 CHF
	PINEAPPLE CARPACCIO <i>stuffed with exotic fruits, coconut soup</i>	12 CHF
	CAFÉ GOURMAND <i>trio of delicacies</i>	12 CHF
	LAVA CAKE <i>mango ice cream</i>	14 CHF
	STRAWBERRY TIRAMISU	12 CHF
	GIL'S HONEY DESSERT FROM ÉVOLÈNE	14 CHF
	FRESH FRUITS PLATE	12 CHF

WE WILL GLADLY INFORM YOU ABOUT ALLERGENS