

# CUISINE

## SIGNATURE TAPAS

<b>Tomate Tapenade Breadsticks</b> (1, 5, V) Roasted red pepper hummus	15.-
<b>Bruschetta with ricotta</b> (1, 3, 5, A, V) Artichokes, tomato, olives, mustard seeds, parmesan, aioli	15.-
<b>Crispy Mini Röstis with lemon</b> (3, 5, V) Citrus yogurt	15.-

## TO SHARE... OR NOT

<b>Steak &amp; Cheddar Toastie</b> (1, 3, 5, A) Toasted sandwich with ground beef, cheddar, bolognese, mayonnaise sauce, pickles and fries	34.-
<b>Ricotta ravioli</b> (1, 3, 5, 7, V) Lemon butter, baby spinach, sage, pine nuts	37.-
<b>Pizzetta Capricciosa</b> (1, 5, V) Tomato, mozzarella, artichokes, olives, basil, Parmesan	26.-
<b>Pizzetta Parma</b> (1, 5, P) Tomato, Parma ham, arugula, burrata di bufala, Parmesan	36.-

## TARTARES

<b>The Classic beef tartare</b> (1, 4) Pickles, capers, mustard, ketchup, Worcestershire sauce, shallots, parsley 200 gr. tartare is served with fries and salad	90 gr. 28.- / 200 gr. 48.-
<b>Guacamole</b> (V) Avocado, spring onion, red chili, lime, coriander, tortillas	200 gr. 22.-

## SALADS

### Greek salad (1, 5, V)

Tomatoes, feta, Kalamata olives, cucumber, peppers, mint, extra virgin olive oil, croutons, red onions

22.-

### Niçoise salad (3, 4)

Confit tuna, lettuce, French beans, peppers, hard-boiled egg, potatoes, red onions, olives, lemon vinaigrette

29.-

## DESSERTS

### Local Cheese Selection (1, 5, 7,V)

Four regional cheeses, seasonal chutney

28.-

### Apricot & Almond Tart (1, 3, 5, 7, V)

Apricot sorbet, basil, bitter almond custard

17.-

### Seasonal fruit salad, white peach sorbet (V)

15.-

Please inform us of any allergies or specific dietary requirements

#### Product origins

Beef: Switzerland - Tuna: Wester Pacific Ocean - Parma ham: Italy

#### Allergens and nutritional information

1. Gluten - 2. Crustaceans - 3. Egg - 4. Fish - 5. Dairy - 6. Mollusks - 7. Nuts  
A. Alcohol - V. Vegetarian - P. Pork