

**Enjoy our creative spring dishes
with our fresh dusting garden herbs
Our mantra: fresh, delicate and always easily digestible**

Starters

Colorful mixed lettuce with marinated octopus and Pizza bread	Fr. 19.00
Chickpea-vegetable soup with fennel	Fr. 11.00
Spaghetti with white lamb rgout and pecorino cheese	Fr. 21.00

Main courses

Fish & Seafood

Fried tuna steak with pistachio and marinated arugola served with semi dried tomatoes and roasted potatoes	Fr. 46.00
Dorad fillet fried in the oven with olives, lemon and capers served with Trofie pasta, zucchini, garlic cherry tomatoes and olive oil	Fr. 41.00

Vegetarian

Trofie pasta with homemade pistachio pesto and sweet semi dried tomatoes	Fr. 23.00
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Delicious meat dishes

24h sous-vide cooked pork knuckle served with roasted potatoes and grilled vegetables	Fr. 38.00
Veal escalope saltimbocca with red wine jus served with saffron risotto and spinach leaves	Fr. 44.00

Origin

Octopus: Spain
Tuna: middle pacific
Dorad: Greece
Lamb: Ireland
Pork, veal: Switzerland
Ham: Italy