Wine Recommendations

**WHITE WINE**

**Stern**
Südtiroler Sauvignon blanc DOC
Vintage 2017  8.00  56.00

Grape variety:  Sauvignon blanc
Character:   Elderberry, cassis and exotic fruits in the nose. Fruit on the palate, juicy and salty, good length.

**ROSÉ WINE**

**Aix Rose**
Coteaux d'Aix en Provence AOP
Vintage 2018  8.50  59.50

Grape variety:  60% Grenache, 20% Syrah, 20% Cinsault
Character:  A smooth, beautifully ripe wine. Well balanced, with crisp red and orange fruits adding a refreshing background to the spice and acidity.

**RED WINE**

**Quintessenz**
Südtiroler Kalterersee Classico Superiore DOC
Vintage 2017  9.00  63.00

Grape variety:  Vernatsch
Character:  Fresh berry notes and fine bitter almond aroma; subtle fine-grained tannin structure; soft on the palate and rich in finesse on the finish.

**VARIED WINE LIST**

To view a greater selection, please obtain our large wine list.

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**Starters & summer specialities**

**Italian cream cheese «Burrata» with datterini tomatoes**
lavender and herb dressing  16.50

**Charraentals-melons with parma ham**

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<thead>
<tr>
<th>starter (50 g)</th>
<th>main (120 g)</th>
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<td>18.00</td>
<td>29.50</td>
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**«Vitello Tonnato» with veal from Mount Pilatus**
classical preparation with tuna, anchovies and capers

<table>
<thead>
<tr>
<th>starter (80 g)</th>
<th>main (160 g)</th>
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<td>21.00</td>
<td>32.50</td>
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**Courses of summer**

**Fresh calf’s liver «Marsala»**
Swiss Rosti potatoes  34.00

**Barbecue marinated long rib pork chop (250 g)**
baked potatoes with herb sour cream, market vegetables  34.50

**Rib Eye Steak with sauteed chanterelle (180 g)**
fresh herb, saffron risotto, broccoli with almonds  42.50

**Sea bass «mediterranean style» with lemon oil & pine nuts**
potatoes with grilled vegetables from eggplants, zucchinis and tomatoes  39.00

**SALAD ON THE SIDE**

*All main courses can be served with a rich variation of different salads.*

**Vegetarian & Vegan**

**Spaghetti «Puttanesca»**
olive oil, garlic, capers, peperoncini, confit cherry tomatoes  22.50

**Bulgur in a crispy crust with vegetables**
pointed cabbage-mango-salad with cashew nuts and mint  27.50

**Potato gnocchi with chanterelle**
ragu out of tomato and basil  29.50

You can enjoy our special menu every evening from 6 pm to 10 pm and during the weekend, public holidays and on request also at lunchtime.

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**Sweets**

**Sundae «Romanoff»**
with vanilla ice cream and whipped cream  12.50 ½ portion  9.50

**Pineapple carpaccio with maraschino pistachios**
12.50

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**Declaration**

For our meat dishes we use Swiss meat. The parma ham is air-dried in the province Parma northwest from Bologna, Italy. Our sea bass (Dicentrarchus labrax) originates from the Mediterranean sea.

About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.

**VEGAN**

**Delivery of alcoholic beverages**

We are not authorized to sell wine, beer and cider to anyone under 16 years; Cocktails, liquors and long drinks won’t be served to anyone under 18 years.

All prices in Swiss Francs including 7.7% VAT.