

By the glass 1dl 75 cl

## 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.

## Starters & summer specialities

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

*Charentais-melons with parma ham*  
starter (50 g) 18.00  
main (120 g) 29.50

*«Vitello Tonnato» with veal from Mount Pilatus*  
classical preparation with tuna, anchovies and capers  
starter (80 g) 21.00  
main (160 g) 32.50

## Courses of summer

*Fresh calf's liver «Marsala»*  
Swiss Rösti 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*  
ragout 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.



## Sweets

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

*Pineapple carpaccio with maraschino*  
pistachios ice cream 12.50

### 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.