

Winter menu

Our restaurant is open from noon to 3 p.m. and from 7 p.m. to 11 p.m





Gourmet dish of the day for lunch	25.-
& our suggestions for lunch and dinner	on request

The black and white truffle of Italy in the spotlight



To add to your dishes according to your wish
Suppl. the gram : black 9.- / white 15.-

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Antipasti

-  **L'insalata verde** 13.-
Saladine with vinaigrette
-  **L'insalata mista** 16.-
Mixed salad, crudity of vegetables, vinaigrette
-  **La burrata** 22.-
Artisanal burrata, cherry tomatoes, basil pesto DOP di Genova, carasau bread
- Il crudo di Parma riserva con bufalina** 24.-
Parma ham, aged 20 months, arugula and artisanal mozzarella di bufala
-  **L'uovo gratinato al tartufo** 27.-
Farm egg gratinated with aged Parmigiano Reggiano, pumpkin and porcini mushrooms and black truffle
- L'insalata Cesare** 28.-
Heart of romaine salad, roasted free-range GRTA chicken, Parmigiano Reggiano, pancetta, herb croutons, Caesar sauce
- La capasanta** 29.-
Scallops Carpaccio, black truffle, puntarelle and candied lemon dressing
- Il battuto di vitello** 29.- / 38.-
Veal tartare cut with a knife, its black truffle mayonnaise, grated egg yolk, hazelnut crumble from Piedmont, lime
- Il fegato grasso di anatra** 34.-
Duck foie gras terrine with Tokaji Hetsölö Aszù, bitter orange compote and cocoa beans, toasted brioche braid

Primi

-  **Gli gnocchi alla sorrentina** 29.-
Gnocchi gratin with Bio tomato passata and basil sauce, mozzarella, oregano and grated Parmigiano Reggiano
- Le lasagnette con ragù di vitello** 32.-
Lasagna "à la minute" with veal stew and Parmigiano Reggiano cream
- I tortellini con l'astice blu** 46.-
Brittany blue lobster fresh tortellini, salicorns, basil and lemongrass shell juice
- Il ravioli del plin** 31.-
Ravioli stuffed with braised veal, brown butter, sage and grated Castelmagno DOP cheese
- Le tagliatelle Santoni alla bolognese** 30.-
Bolognese Tagliatelle, shavings of old Parmigiano Reggiano
- Il taglierini Santoni al tartufo nero o bianco** 50.- / 80.-
Taglierini with black or white truffle, butter and old Parmigiano Reggiano
-  **Il risotto alla milanese** 42.-
Risotto with saffron pistils and roasted veal "à la gremolata" ossobuco
- Il risotto al tartufo nero o bianco** 56.- / 86.-
Black or white truffle risotto, veal juice, butter and old Parmigiano Reggiano

Secondi

- Il salmone «by Alain Senderens»** 38.-
Teriyaki Scottish salmon red label, cream carrot ribbon and candied ginger
- La sogliola** 62.-
Roasted North Sea sole fillets, steamed vegetables and sour bergamot emulsion
- Il branzino con porcini, tartufo e castagne** 48.-
Roast bass, parsley mushrooms, black truffle, chestnut puree, white wine emulsion
- Il pollo con i cardi** 42.-
Roasted chicken supreme, spiny cardoons from Plainpalais with black truffle, mashed potatoes, balsamic vinegar gravy

 Vegetarian dish

La costata di vitello 52.-
Braised veal chop, Chantenay carrots and sage emulsion

Il maialino da latte come una porchetta 43.-
Suckling pig porchetta style, radicchio from Treviso, horseradish, green apple, mustard juice

Il filetto di manzo alla Rossini 60.-
Roast beef fillet, foie gras cutlet, black truffle, "Millefeuille" of potatoes, Barolo reduced sauce

Snacks Arthur's gourmet

Swiss toast 28.-
Dry beef toast with Gruyère AOP cheese, béarnaise sauce and paprika chips

Burgers Arthur's :

« **Italian job** » 32.-
Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto DOP di Genova, olive paste and rucola

« **Swiss touch** » 32.-
Toasted buns, hamburger, Gruyère AOP, Valais IGP bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad

Club sandwiches Arthur's : (toasted sandwich loaf)

Classical 26.-
Grilled chicken fillet, salad, pancetta, tomatoes, hard boiled eggs, mayonnaise

 **Vegan** 24.-
Grilled vegetables, basil pesto DOP di Genova, olive paste, tomatoes, rucola

Italian 28.-
Parma ham, basil pesto DOP di Genova, olive paste, tomatoes, bufala mozzarella, rucola

Nordic 30.-
Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise

Side dishes

Saladine 6.-

Parseleyed spinach 10.-

Steamed seasonal vegetables 10.-



French fries 10.-

Mashed potatoes / with truffle 10.- / 14.-


Pizza Arthur's gourmet

Born under the inspiration of our Italian chef and his passion for fermented pasta, Arthur's Pizza is light and more digestible thanks to its "homemade" dough made from full wheat flour and its long sourdough natural fermentation. All ingredients and fillings are fresh and carefully selected.

Let yourself be amazed by our inimitable pizzas!

 La Regina Margherita	35.-
Organic tomato passata, cherry tomatoes del Piennolo DOP, artisanal mozzarella di bufala, basil pesto	
La Parma	45.-
Burrata, mozzarella fior di latte, matured Parma ham (20 months) and matured Parmigiano Reggiano (24 months), cherry tomatoes del Piennolo DOP, rucola	
 La Tartufata	52.-
Mozzarella Fior di Latte, smoked provola, artisanal ricotta, potatoes, black truffles, truffle flavored oil	

Formaggi e Dolci

 La selezione di formaggi con mostarda di cremona	20.- / 27.-
Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA	
Il tiramisù ai marroni	16.-
Tiramisù with glazed chestnuts and chocolate sprinkles	
La pannacotta agli agrumi	14.-
Tonka beans and vanilla Bio pannacotta served with citrus fruit jam	
Il colante al cioccolato	14.-
Moëlleux in three chocolates, salted butter caramel ice cream	
La torta della nonna	14.-
Sorrento lemon tart with pine nuts	
Lo strudel di mele con gelato alla vaniglia	14.-
Apple strudel served warm, Bourbon vanilla ice cream	
La macedonia di frutta	16.-
Platter of seasonal fresh fruits	
La piccola pasticceria con caffè / con prosecco	14.- / 20.-
Café gourmand / Prosecco gourmand	