

Summer 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 & our suggestions for lunch and dinner	25.- on request
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*To accompany your meal,
directly from our cellar*

Our selection of 30 Crus by the glass
Our Great Wine and Champagne Menu




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Antipasti

-  **L'insalata verde** 13.-
Saladine with vinaigrette
-  **L'insalata mista** 16.-
Mixed salad, crudity of vegetables, vinaigrette
-  **L'insalata di carciofi** 24.-
Artichoke salad with lemon, arugula, ricotta di bufala, parmigiano shavings
-  **La caprese** 22.-
Artisanal mozzarella di bufala, tomatoes GRTA with extra virgin olive oil and oregano
-  **La burrata** 22.-
Artisanal burrata, tomatoes GRTA, basil pesto DOP, carasau bread
- L'insalata Cesare** 26.-
Heart of romaine salad, roasted farm chicken, Parmagiano Reggiano, pancetta, herb croutons, Caesar sauce
-  **La parmigiana di melanzane** 23.-
Eggplant gratin with tomato sauce, mozzarella Fior di Latte, parmigiano, fresh basil and ricotta
- Il polipo grigliato alla marinara** 28.-
Grilled octopus, parsley potatoes, celery, capers, olives, tomatoes, rucola

La tartara di salmone del lago Lostallo con panzanella	26.- / 35.-
Salmon tartare of Lostallo Lake (Switzerland), candied lemon light condiment Tuscany panzanella	
Il carpaccio di manzo Cipriani, carciofi, rucola e parmigiano	33.-
Beef carpaccio, raw artichokes, rucola, parmigiano shavings, Cipriani sauce, summer truffles	
Il vitello tonnato	32.-
Medium-rare veal, tuna sauce, saladine, crudity of vegetables	
Il fegato grasso di anatra	36.-
Duck foie gras terrine with Tokaji Hetsölö Aszù, stewed apricots and lavender flowers, toasted brioche	

Primi

Le tagliatelle Santoni alla bolognese	30.-
Egg tagliatelle with Bolognese, shavings of old Parmigiano Reggiano	
 I paccheri alla norma	28.-
Paccheri with tomato and basil sauce, eggplant, grated salted ricotta	
Gli spaghetti alla chitarra Santoni con l'astice	46.-
Egg spaghetti with lobster and cherry tomatoes, shell juice, basil	
 Gli gnocchi alla sorrentina	29.-
Gnocchi gratin with tomato and basil sauce, mozzarella, oregano and grated parmigiano	
Le trofie al pesto e scampi	38.-
Trofie with basil pesto, fried langoustines and zucchini	
Gli spaghetti con le vongole veraci	34.-
Fresh spaghetti with clams «à la marinière» and lemon	
 Il risotto alla caprese	31.-
Risotto with organic tomatoes, capers, olives, basil, oregano, burrata, extra virgin olive oil and old Parmigiano Reggiano	

Vegetarian dish



Beef, veal and guinea from Switzerland and France, sea bass from France and Croatia, tuna from Indian Ocean, lobster from USA

Secondi

Il salmone « by Alain Senderens »	38.-
Teriyaki Scottish salmon red label, cream carrot ribbon and marinated ginger	
Il branzino con caponata siciliana	40.-
Grilled sea bass fillet, Sicilian ratatouille, kaffir lemon emulsion	
Il tonno alla nizzarda	44.-
Grilled red tuna, lemon-flavoured virgin sauce, garnish like a niçoise	
L'astice grigliato con le zucchine	56.-
Grilled whole lobster, zucchini and its flower stuffed with ricotta and citron	
Il filetto di manzo alla genovese	52.-
Roasted beef fillet with rosemary, green beans, onion pickles, potatoes and tomatoes with basil pesto DOP	
Il galletto alla diavola	42.-
Roasted cockerel GRTA with Meaux mustard, grilled vegetables, parsley, fondant potatoes, béarnaise sauce	
La scaloppa di vitello alla milanese	48.-
Breaded veal cutlet « à la milanese », candied lemon mayonnaise, rucola, datterino tomatoes, parmigiano shavings, balsamic vinegar	
Arthur's Tartare	26.- / 32.-
Beef tartare, piedmontese condiment, saladine, toasted baguette with parsley butter	
Arthur's Burgers	
« Italian job »	32.-
Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto, olive pâté and rucola	
« Swiss touch »	32.-
Toasted buns, hamburger, Gruyère AOP, Valais bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad	
Club sandwiches (au pain de mie toasté)	
Arthur's	26.-
Grilled chicken fillet, salad, pancetta, tomatoes, hard boiled eggs, mayonnaise	
 Végétalien	24.-
Grilled vegetables, basil pesto, olive pâté, tomatoes, rucola	
Italien	28.-
Parma ham, basil pesto, olive pâté, tomatoes, bufala mozzarella, rucola	
Nordique	30.-
Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise	

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, artisanal mozzarella di bufala, basil pesto	
La Salmone	48.-
Organic tomato passata, fior di latte mozzarella, smoked salmon and its eggs, zucchini, artisanal ricotta, basil, lemon zest	
La Parma	48.-
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, summer black truffles, truffle flavored oil	

Formaggi e Dolci

La selezione di formaggi con mostarda di frutta	20.- / 27.-
Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA	
La coppa di fragole	14.-
Strawberries, mint and lemon ice cream	
La pannacotta con albicocche e lavanda	16.-
Vanilla panna cotta, apricots et lavender	
Il tiramisù al pistacchio e lamponi	16.-
Tiramisù with pistachio and raspberries	
L'Opera al cioccolato Domori e amarene	18.-
Opera cake with Domori chocolate and candied sour cherries	
Pastiera napoletana alle pesche e rose	16.-
Neapolitan cake with ricotta, peach and rose	
Il colante al cioccolato	14.-
Moelleux in three chocolates, salted caramel 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	

Prices in swiss franc, VAT 7,7 % included
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