



Summer menu

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

Arthur's gourmet pizza

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

Be amazed by our unmatched 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 sauce	

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	
Pastiera napoletana alle pesche e rose	16.-
Napolitan 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	







Gourmet dish of the day for lunch & our suggestions for lunch and dinner	25.- on request
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*To pair with your meal,
directly from our cellar*

Our selection of 30 vintage wines 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, crudités of vegetables, vinaigrette	
 L'insalata di carciofi	24.-
Artichoke salad with lemon, arugula, ricotta di bufala, Parmigiano Reggiano shavings	
 La caprese	22.-
Artisanal mozzarella di bufala, tomatoes GRTA with extra virgin olive oil and oregano	
 La burrata	22.-
Artisanal burrata, cherry tomatoes, basil pesto DOP di Genova, carasau bread	
L'insalata Cesare	28.-
Heart of romaine salad, roasted free-range GRTA chicken, Parmigiano Reggiano, pancetta, herb croutons, Caesar sauce	
 La parmigiana di melanzane	23.-
Eggplant gratin with tomato sauce, mozzarella Fior di Latte, Parmigiano Reggiano, fresh basil and ricotta	
Il polipo grigliato alla marinara	28.-
Grilled octopus, parsley potatoes, celery, capers, olives, tomatoes, rucola	

Tartare Arthur's Beef tartare, piedmontese condiment, saladine, toasted baguette with parsley butter	26.- / 32.-
Il carpaccio di manzo Cipriani, carciofi, rucola e parmigiano Beef carpaccio, raw artichokes, rucola, Parmigiano Reggiano shavings, Cipriani sauce, summer truffles	33.-
La tartara di salmone del lago Lostallo con panzanella Salmon tartare of Lostallo Lake (Switzerland), candied lemon light condiment Tuscany panzanella	27.- / 34.-
Il vitello tonnato Medium-rare veal, tuna sauce, saladine, crudity of vegetables	32.-

Primi


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

Secondi

Il salmone «by Alain Senderens» Teriyaki Scottish salmon red label, cream carrot ribbon and candied ginger	38.-
Il branzino con caponata siciliana Grilled sea bass fillet, Sicilian ratatouille, kaffir lemon emulsion	40.-
Il tonno alla nizzarda Grilled red tuna, lemon-flavoured virgin sauce, garnish like a niçoise	44.-

L'astice grigliato con le zucchine Grilled whole lobster, zucchini and its flower stuffed with ricotta and citron	56.-
Il filetto di manzo alla genovese Roasted beef fillet with rosemary, green beans, onion pickles, potatoes and tomatoes with basil pesto DOP	52.-
Il galletto alla diavola Roasted cockerel GRTA with Meaux mustard, grilled vegetables, parsley, fondant potatoes, béarnaise sauce	42.-
La scaloppa di vitello alla milanese Breaded veal cutlet «à la milanese», candied lemon mayonnaise, rucola, datterino tomatoes, parmigiano shavings, balsamic vinegar	48.-

Arthur's gourmet snacks

Swiss toast Dried beef toast with Gruyère AOP cheese, béarnaise sauce and paprika chips	28.-
Arthur's Burgers :	
«Italian job» Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto DOP di Genova, olive paste and rucola	32.-
«Swiss touch» Toasted buns, hamburger, Gruyère AOP, Valais IGP bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad	32.-
Arthur's Club sandwiches : (toasted sandwich bread)	
Classical Grilled chicken fillet, salad, pancetta, tomatoes, hard boiled eggs, mayonnaise	26.-
 Vegan Grilled vegetables, basil pesto DOP di Genova, olive paste, tomatoes, rucola	24.-
Italian Parma ham, basil pesto DOP di Genova, olive paste, tomatoes, bufala mozzarella, rucola	28.-
Nordic Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise	30.-

Side dishes	
Saladine	6.-
French fries	10.-
Mashed potatoes / with truffle	10.- / 14.-

 Vegetarian dish

Beef and veal from Switzerland, guinea Switzerland and France, lamb from Ireland, Sea bass from Croatia, Turbot from Spain, lobster from Canada, prawns from Sicily