

Spring 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.-

Antipasti

L'insalata verde

Saladine with vinaigrette

14.-

L'insalata mista

Mixed salad, sprouts, crudity of vegetables, vinaigrette

18.-

L'insalata di carciofi

Artichoke salad with lemon, arugula, ricotta di bufala, parmigiano shavings

24.-

L'uovo con asparagi e spugnole

Farmer's soft boil eggs, white asparagus, fricassee of morels, creamy parmigiano with truffle, hazelnut from Piedmont

26.-

Il salmone del lago Lostallo

Salmon tartare from lake Lostallo, light rillettes and kumbawa, pea coulis and watercress

28.- / 37.-

Il battuto di vitello

Veal tartar, mayonnaise with white truffle, grated egg yolk, green asparagus with basil pesto, parmigiano shavings

30.- / 40.-

Primi

I tortelli con l'astice blu

Fresh tortellini stuffed with blue lobster from Brittany simmered in his bisque, salicorns, basil and citronella shell juice

48.-

I ravioli alla carbonara di asparagi

Ravioli stuffed with carbonara, white asparagus, smoked guanciale, grated pecorino, citron zest

32.-

Le lasagnette agli asparagi, ricotta e aglio orsino

Gratin of fresh lasagna, ricotta, green asparagus and wild garlic, creamy parmigiano with truffle

30.-

Il risotto alla milanese

Risotto with bio saffron pistils and veal ossobuco "à la gremolata", Butter and old Parmigiano Reggiano

42.-

Il risotto ai piselli, uova di salmone e crescione

Risotto with peas, salmon eggs, watercress, butter and old Parmigiano Reggiano

36.-

Vegetarian meal on request

Beef, veal, guinea, lamb, fera, sea bass and lobster of Swiss and French origin

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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Secondi

Il salmone "by Alain Senderens"

Teriyaki Scottish salmon red label, cream carrot ribbon and marinated ginger

38.-

I branzino con frutti di mare, asparagi e piselli

Wild sea bass, shellfish "à la marinère", green asparagus and peas, emulsion of meadowsweet

48.-

Il coregone e i gamberi del lago Lemano, cicorie e fave

Fera and crayfish from lake Léman, beans, dandelion, wild garlic sauce

56.-

Il filetto di manzo, asparagi e spugnole

Roasted beef tenderloin, green asparagus, fricassee of morels, juice with raspberry vinegar

58.-

La faraona Miéral con spugnole e piselli

Roasted farm guinea fowl with mustard, white polenta, fricassee of morels with yellow wine, small peas with wild garlic

56.-

L'agnello da latte con carciofi e fave

Candied suckling lamb with fresh herbs, artichokes, beans, ratte potatoes fondant

52.-

Formaggi e dolci

La selezione di formaggi con mostarda di frutta

Assortment of Italian artisan cheeses, Toasted bread, candied fruit with mustard GRTA

20.- / 27

La pannacotta con fragole, rabarbaro e sambuco

Vanilla pannacotta vanilla and wild elderberry, strawberries and rhubarb

16.-

Il tiramisù alle mandorle et cioccolato bianco

Tiramisù with almonds, meadowsweet and white chocolate

16.-

L'Opera al cioccolato Domori e amarene

Opera cake with Domori chocolate and candied sour cherries

18.-

La cheesecake di ciliegie e amaretti

Cherry and amaretti cheesecake, tangerine zest

16.-

Il colante al cioccolato

Mœlleux in three chocolates, salted caramel ice cream

14.-

La macedonia di frutta

Seasonal fruit salad

16.-

La piccola pasticceria con caffè / con prosecco

Gourmet coffee / Gourmet prosecco

14.- / 20.-

Prices in swiss franc, VAT 7,7 % included

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