

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, Parmigiano 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 » Teriyaki Scottish salmon red label, cream carrot ribbon and marinated 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 Tartare Beef tartare, piedmontese condiment, saladine, toasted baguette with parsley butter	26.- / 32.-

Arthur's snack gourmet

Arthur's Burgers :

« **Italian job** »
Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto, olive pâté and rucola

32.-

« **Swiss touch** »

Toasted buns, hamburger, Gruyère AOP, Valais bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad

32.-

Club sandwiches Arthur's (au pain de mie toasté) :

Chicken

Grilled chicken fillet, salad, pancetta, tomatoes, hard boiled eggs, mayonnaise

26.-

Végétalien

Grilled vegetables, basil pesto, olive pâté, tomatoes, rucola

24.-

Italien

Parma ham, basil pesto, olive pâté, tomatoes, bufala mozzarella, rucola

28.-



Nordique

Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise

30.-

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 Organic tomato passata, cherry tomatoes, artisanal mozzarella di bufala, basil pesto	35.-
La Salmone Organic tomato passata, fior di latte mozzarella, smoked salmon and its eggs, zucchini, artisanal ricotta, basil, lemon zest	48.-
La Parma Burrata, mozzarella fior di latte, matured Parma ham (20 months) and matured Parmigiano Reggiano (24 months), cherry tomatoes « del Piennolo DOP », rucola	48.-
 La Tartufata Mozzarella Fior di Latte, smoked provola, artisanal ricotta, potatoes, summer black truffles, truffle flavored oil	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.- / 29.-
La coppa di fragole Strawberries, mint and lemon ice cream	14.-
La pannacotta con albicocche e lavanda Vanilla panna cotta, apricots et lavender	16.-
Il tiramisù al pistacchio e lamponi Tiramisù with pistachio and raspberries	16.-
L'Opera al cioccolato Domori e amarene Opera cake with Domori chocolate and candied sour cherries	18.-
Pastiera napoletana alle pesche e rose Neapolitan cake with ricotta, peach and rose	16.-
Il colante al cioccolato Mœlleux in three chocolates, salted caramel ice cream	14.-
La macedonia di frutta Platter of seasonal fresh fruits	16.-
La piccola pasticceria con caffè / con prosecco Café gourmand / Prosecco gourmand	14.- / 20.-