

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 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.-
Green salad with vinaigrette
-  **L'insalata mista** 16.-
Mixed salad, crudités of vegetables, vinaigrette
-  **L'insalata di carciofi** 23.-
Raw artichoke salad with lemon, arugula, ricotta di bufala, Parmigiano Reggiano shavings
-  **La caprese** 21.-
Artisanal mozzarella di bufala, tomatoes GRTA with extra virgin olive oil and oregano
-  **La burrata** 23.-
Artisanal burrata, olivettes tomatoes, basil pesto DOP di Genova, carasau bread
- L'insalata Cesare** 28.-
Heart of lettuce, roasted free-range GRTA chicken, Parmigiano Reggiano, pancetta, herb croutons, Caesar sauce
-  **La parmigiana di melanzane** 22.-
Eggplant gratin with tomato, basil, mozzarella and Parmigiano Reggiano
- Il polipo grigliato alla marinara** 28.-
Grilled octopus, parsley potatoes, celery, capers, olives, olivettes tomatoes, rucola

- Il carpaccio di manzo Cipriani, carciofi, rucola e parmigiano** 33.-
Beef carpaccio, raw artichokes, rucola, Parmigiano Reggiano shavings, Cipriani sauce, summer truffles
- La tartara di salmone svizzero con panzanella toscana** 28.- / 35.-
Salmon tartare of Switzerland, its eggs, candied lemon light condiment
- Il vitello tonnato** 33.-
Medium-rare veal, tuna sauce, saladine, crudity of carrots and celery

Primi

- Le tagliatelle Santoni alla bolognese** 30.-
Bolognese Tagliatelle, shavings of old Parmigiano Reggiano
-  **I paccheri alla norma** 29.-
Fresh paccheri with tomato and basil sauce, eggplant, grated salted ricotta
- Il ravioli del plin** 31.-
Ravioli stuffed with braised veal, brown butter, sage and grated Castelmagno DOP cheese
- Gli spaghetti Santoni all'astice blu** 49.-
Spaghetti with blue lobster of Brittany and olivettes tomatoes, shell juice, basil
-  **Gli gnocchi alla sorrentina** 29.-
Gnocchi gratin with Bio tomato passata and basil sauce, mozzarella, oregano and grated Parmigiano Reggiano
- Le trofie al pesto zucchini e gamberi** 35.-
Trofie with basil pesto, fried langoustines and zucchini
- Gli spaghetti con le vongole veraci** 33.-
Fresh spaghetti with clams «à la marinière» and lemon
-  **Il risotto alla caprese** 31.-
Risotto with organic tomatoes, capers, olives, basil, oregano and burrata

Secondi

- Il salmone «by Alain Senderens»** 38.-
Teriyaki Scottish salmon red label, cream carrot ribbon and candied 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 blu con le zucchine flore Grilled whole blue lobster from Brittany, zucchini and its flower stuffed with ricotta and citron, bisque juice with cedar	56.-
Il filetto di manzo alla genovese Roasted beef fillet with rosemary, green beans, onion pickles, potatoes and tomatoes with basil pesto DOP di Genova	52.-
Il galletto alla diavola Roasted cockerel GRTA with mustard and pepper, grilled vegetables, sauté potatoes, béarnaise sauce	42.-
La scaloppa di vitello alla milanese Breaded veal cutlet «à la milanese», candied lemon mayonnaise, rucola with balsamic vinegar, tomatoes, parmigiano shavings	49.-
 <i>Arthur's gourmet snacks</i>	
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.-
 <i>Side dishes</i>	
Mixed green salad	6.-
French fries	10.-
Mashed potatoes / with truffle	10.- / 14.-



 Vegetarian dish

Beef and veal from Switzerland, guinea from Switzerland and France, lobster from France
Sea bass from Croatia, tuna from Sri Lanka, vongole from Italia, prawns from Argentina

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

Formaggi e Dolci

La selezione di formaggi con mostarda di cremona Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA	20.- / 27.-
La coppa di fragole con sorbetto al limone Strawberries, mint and lemon sorbet	14.-
Il colante al cioccolato Mœlleux in three chocolates, salted caramel ice cream	14.-
La pannacotta con ciliege e verbena Vanilla panna cotta with tonka bean, cherries and verbena	16.-
Il tiramisù al pistacchio di Sicilia e lamponi Tiramisù with sicilian pistachio and raspberries	16.-
Il babà al rhum con pesche e rose Rhum baba, rose flavoured peach and chantilly	16.-
La macedonia di frutta Platter of seasonal fresh fruits	16.-
La piccola pasticceria con caffè / con prosecco Café gourmand / Prosecco gourmand	14.- / 20.-

Prices in swiss franc, VAT 7,7 % included
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