



Autumn 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!

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|  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

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| La selezione di formaggi con mostarda di frutta | 20.- / 27.- |
| Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA | |
| Lo strudel di mele con gelato alla vaniglia | 14.- |
| Warm apple strudel with Bourbon vanilla ice cream and Gruyère double cream whipped cream | |
| La pannacotta ai marroni | 16.- |
| Vanilla and tonka bean pannacotta, marrons glacés and peppered meringue | |
| Il tiramisù alla gianduja e pere | 16.- |
| Tiramisù with gianduja, hazelnut biscuit and Williams pears from Valais | |
| Il colante al cioccolato | 14.- |
| Mœlleux in three chocolates, salted caramel ice cream | |
| Il cheesecake agli agrumi | 16.- |
| Light cheesecake, Breton sablé, citrus and cocoa nibs | |
| Il bounet al cioccolato Domori et amarena | 16.- |
| Domori chocolate bônnet, amarettis and morello cherries | |
| La macedonia di frutta | 16.- |
| Platter of seasonal fresh fruits | |
| La piccola pasticceria con caffè / con prosecco | 14.- / 20.- |
| Café gourmand / Prosecco gourmand | |





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| Gourmet dish of the day for lunch & our suggestions for lunch and dinner | 25.- on request |
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The black and white truffle of Italy in the spotlight

To add to your dishes according to your wish
Suppl. the gram : black 9.- / white 15.-



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Antipasti

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|  L'insalata verde | 13.- |
| Saladine with vinaigrette | |
|  L'insalata mista | 16.- |
| Mixed salad, crudités of vegetables, vinaigrette | |
|  La burrata | 22.- |
| Artisanal burrata, cherry tomatoes, basil pesto DOP di Genova, carasau bread | |
| Il crudo di Parma riserve con bufala | 24.- |
| Parma ham, aged 20 months, arugula and artisanal mozzarella di bufala | |
|  L'uovo con porcini | 25.- |
| Farm egg GRTA Milanese style, parsley porcini mushrooms and its emulsion | |
| L'insalata Cesare | 28.- |
| Heart of romaine salad, roasted free-range GRTA chicken, Parmigiano Reggiano, pancetta, herb croutons, Caesar sauce | |
| La capasanta | 26.- |
| Roasted scallops, coral lace tile, broccoli with colatura di alici | |
| I battuto di vitello | 29.- / 36.- |
| Veal tartar, mayonnaise of its truffle consommé, grated egg yolk, hazelnut and lime crumble | |
| Il fegato grasso di anatra | 34.- |
| Terrine of duck foie gras marinated in Tokaji Hetsölö Aszù, served with candied white figs and toasted brioche bread | |

Primi

All our pasta is "homemade"

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|  Gli gnocchi alla sorrentina | 29.- |
| Gnocchi gratin with Bio tomato passata and basil sauce, mozzarella, oregano and grated Parmigiano Reggiano | |
|  Le tagliatelle con porcini | 34.- |
| Tagliatelle with porcini mushrooms, parsley butter and aged Parmigiano Reggiano | |
| I ravioli con l'astice blu | 45.- |
| Ravioli with blue lobster from Brittany, datterino tomatoes and salicornia, shell juice with basil and lemongrass | |
| Il ravioli del plin | 31.- |
| Ravioli stuffed with braised veal, brown butter, age and grated Castelmagno DOP cheese | |
| Le tagliatelle alla bolognese | 30.- |
| Bolognese tagliatelle, shavings of aged Parmigiano Reggiano | |
|  Il taglierini al tartufo nero o bianco | 46.- / 66.- |
| Taglierini with black or white truffle, butter and aged Parmigiano Reggiano | |
| Il risotto alla milanese | 42.- |
| Risotto with organic saffron pistils, roasted veal ossobuco, Gremolata and its reduced gravy | |
|  Il risotto al tartufo nero o bianco | 55.- / 75.- |
| Risotto with black or white truffle, veal gravy, butter and aged Parmigiano Reggiano | |

Secondi

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| Il salmone «by Alain Senderens» | 38.- |
| Teriyaki Scottish salmon red label, cream carrot ribbon and candied ginger | |
| Il branzino con funghi, tartufo e castagne | 48.- |
| Roasted sea bass steak, parsley wild mushrooms, chestnut purée, black truffle and Griset Blanc de Genève white wine emulsion | |
| La Razza alla marinara | 45.- |
| Skate wing meunière style, shellfish à la marinière, apple celery, candied lemon and capers | |

 Vegetarian dish

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| La cotoletta di vitello alla milanese | 54.- |
| Breaded farmhouse veal chop Milanese style, braised salsify with lemon, mashed potatoes, rich juice with sage | |

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| Il pollo con cardi al tartufo nero | 44.- |
| Roasted free-range chicken breast, mashed potatoes, cardoons of Plainpalais with black truffle, balsamic vinegar juice | |

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| Il filetto di manzo alla Rossini | 60.- |
| Roasted beef fillet, escalope of foie gras, black truffle, potato millefeuille, Barolo wine reduction sauce | |

Arthur's gourmet snacks

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| Swiss toast | 28.- |
| Dried beef toast with Gruyère AOP cheese, béarnaise sauce and paprika chips | |

Arthur's Burgers :

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| « Italian job » | 32.- |
| Toasted buns, hamburger, candied tomatoes, mozzarella di bufala, basil pesto DOP di Genova, olive paste and rucola | |

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| « Swiss touch » | 32.- |
| Toasted buns, hamburger, Gruyère AOP, Valais IGP bacon, mustard mayonnaise, candied onions, pickles, tomatoes, salad | |

Arthur's Club sandwiches : (toasted sandwich bread)

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| Classical | 26.- |
| Grilled chicken fillet, salad, pancetta, tomatoes, hard boiled eggs, mayonnaise | |

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|  Vegan | 24.- |
| Grilled vegetables, basil pesto DOP di Genova, olive paste, tomatoes, rucola | |

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| Italian | 28.- |
| Parma ham, basil pesto DOP di Genova, olive paste, tomatoes, bufala mozzarella, rucola | |

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| Nordic | 30.- |
| Smoked salmon, salad, tomatoes, hard-boiled eggs, avocado, mayonnaise | |

Side dishes

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| Saladine | 6.- |
| White rice | 6.- |
| Steamed vegetables | 10.- |
| French fries | 10.- |
| Mashed potatoes / with truffle | 10.- / 14.- |