

Autumn 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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The black truffle in the spotlight

To add to your dishes according to your wish
Suppl. the gram : 10.-

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Antipasti





-  **L'insalata verde** 13.-
Saladine of young shoots from Mr Rossiau and "appetite" vinaigrette
-  **L'insalata mista** 16.-
Mix saladine of sprouts from Mr Rossiau, croc en sel de légumes and vinaigrette "d'appétit"
-  **Le verdure alla griglia** 18.-
Grilled vegetables with parsley oil
-  **La burratina** 23.-
Pugliese handmade burrata, organic tomatoes with basil pesto DOP di Genova, carasau bread chips
- L'insalata Cesare** 28.-
Sucrine salad heart, roasted free-range GRTA chicken, Parmigiano Reggiano, pancetta chips, herb croutons and caesar dressing
- La capasanta** 29.-
Scallops roasted in semi-salted butter, chestnuts and black garlic, emulsion of its corall
- I battuto di filetto di manzo** 31.- / 40.-
Beef fillet tartar with Kampot red pepper, mini baguette toasted with parsley butter
- La terrina di fegato grasso di anatra** 35.-
Terrine of duck foie gras IGP, white figs, marinated chanterelles and brioche toast

Caviar Icône

"Caviar excellence, matured in Switzerland"

30 g	90.-
50 g	150.-
125 g	350.-


Primi

-  **Gli gnocchi alla sorrentina** 29.-
Gnocchi gratin with Bio tomato passata and basil sauce, mozzarella and oregano
- Gli spaghetti all'astice** 49.-
Spaghetti with lobster, cherry tomato, basil and shell juice
-  **Le tagliatelle con porcini** 35.-
Tagliatelle with parseleyed porcini mushrooms
- Le tagliatelle alla bolognese** 30.-
Bolognese tagliatelle, shavings of aged Parmigiano Reggiano
- Il ravioli del plin** 32.-
Ravioli stuffed with braised veal, almond butter, sage and grated Castelmagno DOP cheese
-  **Taglierini al tartufo nero** 55.-
Taglierini with black truffle, butter and aged Parmigiano Reggiano
-  **Il risotto al tartufo nero** 58.-
Risotto with black truffle, butter and aged Parmigiano Reggiano
- Il risotto alla milanese** 43.-
Risotto with organic saffron pistils, roasted veal ossobuco with gremolata

Secondi

Il salmone « by Alain Senderens »	38.-
Heart of red label Scottish salmon teriyaki style, carrot ribbon with cream and candied ginger	
Il branzino all'acqua pazza	46.-
Sea bass steak with olive oil, vegetables and emulsion of shellfish à la marinara	
L'astice al curry	60.-
Whole lobster roasted in butter, baby spinach, Khmer curry emulsion	
La cotoletta di vitello alla salvia	55.-
Veal chop of Mr. Marc Zeller in its juice with green pepper and mashed potatoes	
Il filetto di manzo alla Rossini	62.-
Beef Tournedos roasted à la Rossini, escalope of foie gras, black truffle and Barolo gravy	
La suprema di pollo alla boscaiola	43.-
Chicken supreme of Miéral farm grilled with thyme and woodland mushroom fricassee	
Le costatine di agnello all'aglio	49.-
Lamb chops of Marc Graf GRTA roasted with candied garlic and rosemary, Pont Neuf potatoes and Béarnaise sauce	

Side dishes

 Saladine of young shoots	6.-
Fries	10.-
Classic mashed potatoes	12.-
Mashed potatoes with black truffle	18.-
Pont Neuf Potatoes	13.-
Baby spinach with parsley butter	14.-
Steamed vegetables	14.-
Fricassee of wild mushrooms	16.-

Arthur's gourmet snacks

Arthur's Burgers :

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

« **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)

Classical 28.-
Grilled chicken fillet, salad, tomatoes, hard boiled eggs, mayonnaise wit or without pancetta chips,

 **Vegan** 25.-
Grilled vegetables, basil pesto DOP di Genova, olive paste, tomatoes, rucola

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

Formaggi e Dolci

La selezione di formaggi con mostarda di cremona 20.- / 27.-
Assortment of Italian artisan cheeses, toasted bread, candied fruit with mustard GRTA

Lo strudel di mele 14.-
Apple strudel pie with whipped cream and vanilla ice cream

Il colante al cioccolato 14.-
Mœlleux in three chocolates, salted caramel ice cream

La crema bruciata 14.-
Crème brûlée with three flavours : vanilla, tonka, galanga

Il tiramisù alla gianduja 16.-
Tiramisù with gianduja, Piedmont hazelnuts biscuit

La cheesecake alle mandorle di Noto 16.-
New York cheesecake with mango, Matcha tea and Sicilian almonds

La macedonia di frutta 16.-
Platter of seasonal fresh fruits

La piccola pasticceria con caffè / con prosecco 14.- / 20.-
Café gourmand / Prosecco gourmand