

Spring menu

Served from noon to 3 p.m. and from 7 p.m. to 11 p.m.



For lunch

Our dish of the day	28.-
Starter of the week or Dessert + Dish of the day	42.-
Starter of the week + Dish of the day + Dessert	59.-

Starters

 Seasonal greens with "appetit" vinaigrette	14.-
 Spring vegetable tartlet with pearled sour cream and green oil	19.-
Caesar salad, baby romaine lettuce with roast chicken, parmesan shavings, bacon chips, herbed croutons and ceasar dressing	29.-
Vitello tonnato, finely sliced slow-cooked veal with tuna and caper sauce, pickled red onions	34.- / 44.-
 Duo of green and white asparagus with maitaise sauce and grilled citrus	39.-
Dim sum with shrimp and bacon, sweet and sour sauce	24.- / 30.-
Rossini-style pithivier with rich beef jus	49.-

Pasta & Risotto

 Spaghetti Santoni "alla primavera"	28.-
Tagliatelle Santoni with bolognese sauce, aged parmesan and fresh basil	34.-
Risotto with sautéed scallops and brown butter emulsion	39.-
 Green bean "risotto" with a bundled bean garnish and fresh green emulsion	34.-

Caviar Prunier "Oscître Classique"

The box of 10g	30.-
The box of 50g	160.-
The box of 125g	290.-

Prices in swiss franc, VAT included

Fish

Teriyaki-marinated Scottish red label salmon with cream and ginger-infused carrots "Alain Senderens" style	40.-
Perch fillets (depending on arrival), french fries and fresh salad	54.-
Sole fillets meunière with mousseline potatoes and seasonal market vegetables	84.-

Meats

Slow-cooked chicken supreme witht confit thigh croustis, spring onion and pea salad	46.-
Veal mignon with blackcurrant pepper crust, glazed beetroot spiral and reduced veal jus infused with blackcurrant	66.-
Pepper-crusted beef filet with sautéed broccolini, crispy potato millefeuille and a rich peppercorn sauce	58.-
Grilled prime rib prepared on the Big Green Egg with two topping of your choice (for 2 people, evening service only, 30-minutes cook time)	190.-

Cheese

 36 month matured Gruyère from Maison Dutweiler	25.-
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Desserts & Artisanal Ice cream

Chef's chocolate lava cake with salted butter caramel ice cream	16.-
Seasonal fruit plater	19.-
Master Pastry Chef's creations on tray	16.-
Artisanal ice creams and sorbets (the scoop 6.-)	
Arthur's sundaes	
Our signature "Trompe l'oeil" sorbets	

Ask for our Menu

Additional side dishes

Fries	10.-
Market vegetables	10.-
Basmati rice	8.-
Green vegetable	10.-
Mashed potatoes	12.-




 Vegetarian dish

Halal dish on request

Bar Menu

Served from 3 p.m. to 7 p.m. and from 11 p.m. to 2 a.m.

Salty

Selection of artisanal charcuterie	29.-
Parma ham, mortadella, Grisons meat, cecina and truffle ham	
 Assortment of aged cheese, toasted bread and candied fruits with mustard	27.-
Gruyère, Parmesan, Bleuchâtel, Taleggio and Pecorino	
Caesar Salad	29.-
Baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing	
Burger Arthur's "Swiss touch"	32.-
Toasted buns, ground beef steak, tomato, salad, gruyere, candied onions, mustard mayonnaise, with or without bacon	
Club sandwich "Classic"	30.-
Toasted bread, grilled chicken filets, salad, tomato, hard-boiled egg, mayonnaise, with or without bacon	
Club sandwich "Nordic"	32.-
Toasted bread, smoked salmon, salad, tomato, hard-boiled egg, avocado, mayonnaise	
Penne or Spaghetti and sauce of your choice	28.-
 Tomato and basil	
Arrabiata	
Bolognese	
 Basil pesto	
Smoked salmon with cream	

Sweet

Chef's chocolate lava cake with salted butter caramel ice cream	16.-
Seasonal fruit plater	19.-
Master Pastry Chef's creations on tray	16.-
Artisanal ice creams and sorbets (the scoop 6.-)	
Arthur's sundaes	
Our signature "Trompe l'oeil" sorbets	

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Arthur's