

Summer 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.-
 Summer vegetable tartlet, watermelon, feta and olive ice cream	19.-
 Charentais melon and 24 months aged Parma ham	34.-
 Artisan burrata from Puglia with colorful mini tomatoes	26.-
Caesar salad, baby romaine lettuce with roast chicken, parmesan shavings, bacon chips, herbed croutons and ceasar dressing	29.-
Dim sum with shrimp and bacon, sweet and sour sauce	24.- / 30.-
Vitello tonnato, finely sliced slow-cooked veal with tuna and caper sauce, pickled red onions	34.- / 44.-
Sesam-seared tuna tataki, avocado carpaccio with teriyaki sauce	39.-
Lobster salad, avocado, grapefruit and cocktail sauce	59.-

Pasta & Risotto

Spaghetti Santoni "alle vongole"	48.-
 Tagliatelles Santoni with bolognese sauce, aged parmesan and fresh basil	36.-
Risotto with sautéed scallops and brown butter emulsion	42.-
 Vegetable risotto with swiss chard and oarmesan tuile	28.-

Caviar Prunier "Osciètre 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.-
Black cod cooked "unilaterally", green and yellow zucchini, niçoise sauce	72.-

Meats

Chicken supreme Milanese-style with ravigote sauce	46.-
Slow cooked lamb shoulder with eggplant, datterino tomatoes and taggiasca olives	54.-
Beef filet with pepper mix, sautéed "cima di rapa" and crispy millefeuille	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.-

Additional side dishes

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

Desserts & Artisanal Ice cream

Redberry with vanilla ice cream	19.-
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

 Vegetarian dish
Halal dish on request