

# 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 seasoned with "appetit" vinaigrette	14.-
 Summer salad : arugula, "pigeon heart" tomato, avocado, watermelon and feta cheese	18.-
 Artisanal burrata from Puglia with Swiss tomatoes	21.-
Melon with 24 months matured Parma ham	34.-
Caesar salad, baby romaine lettuce, roast chicken, parmesan shavings, bacon chips, herbed croutons and Caesar dressing	29.-
Vitello tonnato, finely sliced slow cooked veal, tuna and capers sauce, pickled red onions	29.- / 39.-
Dim sum with shrimp and bacon, sweet and sour sauce	24.- / 30.-
"Italian style" beef tartare, dried tomatoes, parmesan and basil	36.- / 52.-

## Pasta & Risotto

 Spaghetti "alla checca", creamy burrata, tomatoes, peppers and onion	28.-
Tagliatelle Santoni with bolognese sauce, aged parmesan and basil	34.-
Risotto with sautéed scallops, chives and coral emulsion	38.-
 Vegetable zucchini risotto with stuffed zucchini flower	36.-

### *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

Scottish red label salmon marinated in teriyaki, carrots infused with cream and ginger "Alain Senderens" style	40.-
Perch fillets from Lake Geneva (depending on arrival), french fries and salad	54.-
Fillet of sole meunière, mashed potatoes and market vegetables	79.-

## Meats

Roasted chicken breast with sage, fingerling potatoes and "taggiasche" olives	45.-
Grilled lamb cutlets, eggplant zaalouk, semolina cake with dried fruits	49.-
Beef filet with mixed peppercorn sauce, sautéed broccolini, crispy potato millefeuille	62.-
Grilled prime rib with Big Green Egg served with 2 side dishes of your choice (for 2 people) (evening only, 30 minutes of cooking)	190.-

## Cheese

 18 months matured Gruyère from Maison Bruand	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.-
Strawberries with or without vanilla ice cream & chantilly	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