




TAKE-AWAY MENU

WEEKLY HITS 16TH TO 20TH OF JUNE 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

RUSTIC SPECIALTY	18.-
Turkey escalope "Valais style" fried gratinated with tomato & mountain cheese Cornalin jus courgettes pasta	
CHEF'S FAVOURITE	27.-
Pork fillet medallion pink roasted prosciutto Prosecco apricot jus Parmesan leaf spinach white wine risotto	
PETRI HEIL	22.-
Salmon fillet juicy roasted orange crust velouté refined with vadouvan purple carrots sweet potato puree	
MEATLESS 	17.-
Agnolotti stuffed with figs and pecorino briefly poached served with a chardonnay sauce rocket salad pine nuts	

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

TARTAR CLASSIC	26.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR TOSCANA	28.-
Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	
ZURICH SLICED VEAL	32.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	28.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	
FILLETS OF PERCH	32.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
TUSCAN BREAD SALAD	20.-
sourdough bread 3 cherry tomatoes burrata basil pesto lettuce chicken breast	
RAVIOLI ROYAL 	27.-
homemade truffle ravioli creamy Champagne sauce arugula	
PORCINI MUSHROOM ARANCINI 	20.-
deep-fried, stuffed risotto balls Mediterranean vegetable ragout Parmesan sauce rocket salad	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56