




## TAKE-AWAY MENU

WEEKLY HITS 14<sup>TH</sup> TO 18<sup>TH</sup> OF JULY 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

<b>RUSTIC SPECIALTY</b>	18.-
<b>Mediterranean meatballs</b>   thyme   sun-dried tomatoes   Barolo jus with olives   peperonata vegetables   parmesan risotto	
<b>CHEF'S FAVOURITE</b>	27.-
<b>Two kinds of veal</b>   pink roasted shoulder fillet and sweetbreads   jus with oranges   smoked potato puree   courgette blossom	
<b>PETRI HEIL</b>	22.-
<b>Grilled pulpo</b>   fruity, spicy tomato and mango salsa   wild herb salad   fregola sarda   coriander and sour cream	
<b>MEATLESS</b> 	17.-
<b>Hummus bowl</b>   hummus refined with lemon   pita bread   falafel   chickpea salad   pomegranate seeds   lemon balm	

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

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