

FRESH FROM THE MARKET

PER INIZIARE

Vitello Tonnato – Kalbfleisch, Frittierte Kapern, Tonnatosauce	39	<i>Vitello Tonnato – Slow Cooked Veal, Fried Capers, Tonnato Sauce</i>
La Réserve Rindstatar (120g) – Mini Baguette	35	<i>La Réserve Beef Tartare (120g) - Mini Baguette</i>
🌿 Grüne Tiger Tomaten-Gazpacho	28	<i>Green Tiger Tomato-Gazpacho 🌿</i>
Wassermelone, Yuzu		<i>Compressed Watermelon, Yuzu</i>
✓ “Pisanello” Tomaten Salat – Sizilianische Mandeln, Schwarzer Knoblauch	30	<i>“Pisanello” Tomatoes Salad – Sicilian almonds, Black Garlic ✓</i>
✓ Babyblattspinat – Pinienkerne “San Rossore”, Trüffel Dressing, Stracciatella	31	<i>Baby Spinach Salad – Pine nuts “San Rossore”, Truffle Dressing, Stracciatella ✓</i>
Charcoal Calamaretti – Erbsen, Dicke Bohnen, Schwarzes Pesto	35	<i>Charcoal Calamaretti – Fresh Peas, Broad Beans, Black Pesto</i>

PASTA

✓/🌿 Penne “Verrigni” – Taggiasca-Oliven, Arrabbiata Sauce	42	<i>Penne “Verrigni” – Taggiasca Olives, Arrabbiata Sauce ✓/🌿</i>
Paccheri “Trafilati in Oro” – Hummer, Zitrone, Grünkohl	79	<i>Paccheri “Trafilati in Oro” – Lobster, Lemon, Kale</i>
Fusillone – Metodo Pietro Massi	42	<i>Fusillone – Metodo Pietro Massi</i>
Trumpet Zucchini, Austernblätter, Peperonata		<i>Trumpet Courgettes, Oyster Leaves, Peperonata</i>
Flusskrebs aus dem Bodensee – Bisque, Passatelli	46	<i>Bodensee Cray Fish – Bisque, Passatelli</i>

CARNE E PESCE

Dry aged Kalbskotelett Milanese (500g) (Sélection von Escher) für 2 Personen	67p.p	<i>Dry Aged Veal Milanese (500g) (Sélection von Escher) for 2 Person</i>
Rucola Salat, Datteltomaten, Parmesan		<i>Rocket Salad, Date Tomatoes, Parmesan</i>
Hummer vom Grill – Thermidor	85	<i>Lobster from the Grill – Thermidor</i>
Kalbsleber – “Venezianischer Art”, Sauce Stilton, Pfifferlinge, Erbsen	59	<i>Veal Liver – “Venetian Style”, Sauce Stilton, Chanterelles, Peas</i>
Chateaubriand für 2 (500g) – Sauce Béarnaise, Gemüse	89p.p	<i>Chateaubriand for 2 (500g)– Sauce Béarnaise, Seasonal Vegetables</i>
Cheeseburger „Best in Town“	52	<i>Cheeseburger “Best in Town”</i>
Rindfleisch, regionaler Cheddar, Speck, Karamelierte Zwiebel, Rösti-Fries		<i>Beef, Regional Cheddar, Bacon, Caramelised Onions, Roesti Fries</i>
Ombrina Rossa del Gargano	67	<i>Ombrina Rossa del Gargano</i>
Safran, Salmoriglio, Furikake, Brokkoli		<i>Saffron, Salmoriglio, Furikake, Broccoli</i>

DOLCE

✓ Affogato, Haselnuss	16	<i>Affogato, Hazelnut ✓</i>
✓ Tiramisu	20	<i>Tiramisu ✓</i>
🌿 Sizilianische Mango – Kokosnuss Sorbet, Pinker Pfeffer	24	<i>Sicilian Mango – Coconut Sorbet, Pink Pepper 🌿</i>
✓ Black Forest – Schokoladen-Financier, Kirsch.Kompott, Schokoladen Cremeux	22	<i>Black Forest – chocolate- financier, cherry compote, chocolate cremeux ✓</i>

» Semplicità è un punto di arrivo,
è un lavoro sulla complessità per ottenere la pulizia del gusto «

- Marco Ortolani, Executive Chef

Lunch Zeiten	<i>Lunch Times</i>
Mo-Sa	<i>Mo-Sa</i>
12:00-13:30	<i>12pm-01:30pm</i>

Vegetarisch/ *vegetarian* ✓

Vegan bestellbar / *vegan orderable* 🌿

Bitte informieren Sie uns über allfällige Allergien. Unsere Preise verstehen sich in Schweizer Franken. 7.7% MWST inkludiert.
Please let us know if you have any food allergies or special dietary requirements. Net prices are in Swiss Francs. 7.7% VAT are included.

Herkunft: Rind, Kalb & Kaninchen: Schweiz / Gambero Rosso, Tintenfisch, Kleiner Bärenkrebs: Italien / Jakobsmuscheln: Japan / Hummer (Paccheri): Kanada / Lamm & Blauer Hummer: Frankreich / Heilbutt: Alaska / Carabineros: Südafrika
Origin: Beef, Veal & Rabbit: Switzerland / Gambero Rosso, squid, spottail mantis shrimp: Italy / Scallops: Japan / Lobster (Paccheri): Canada / Lamb & Blue Lobster: France / Halibut: Alaska / Carabineros: South Africa