

# S P R I N G

All dishes can be orderd between 12.00-14.30 and 17.30-22.30 hrs.  
Throughout the day you are more than welcome to enjoy our all day bites & sweets.

## STARTERS

---

Steak tartare with crystal bread 16  
+ as main course 24

Slow cooked scallops with pumpkin and gnocchi 19

Burrata with beetroots (V) 15

Foie gras terrine and a homemade brioche 22

Salad of roasted Jerusalem artichoke with truffle (V) 13  
+ as main course 16

## MAIN COURSES

---

Roasted cod with white beans, mussels and chorizo sauce 28

Whole lobster thermidor, spinach and French fries 59

Duo of beef filet and short ribs, served with potatoes,  
carrots and red wine sauce 36

Chicken breast with polenta,  
mushrooms and winter cabbage 26

BBQ leeks with sauce gribiche (V) 18

Melanzane parmigiana (V) 16

Chef's Luigi's dish of the day 29

## SIDES

---

French fries 6 | Truffled green beans 8  
Green salad 6 | Potato puree 6

## DESSERTS

---

Tarte tatin with vanilla ice cream (to share) 24

Blackout cake and raspberry sorbet 14

Crème brûlée with salted caramel ice cream 12

Tiramisu 10

A selection of fine European cheese with pane carasau 22

## ALL DAY BITES

---

Toasted brioche with herb butter and cured sardine 10

Fried calamari 13

Charcuterie 24

Artichoke with aioli 8

Focaccia with l'Etivaz cheese cream 7

Caviar 75

A selection of fine European cheese with pane carasau 22

## ALL DAY SWEETS

---

Cake of the day 12

A selection of our favourite sweets 13

Tiramisu 10

Dishes marked with a (V) are vegetarian or can be made vegetarian.  
We are happy to advise you on any allergies or diet.