

STARTER SALAD MIXED OR GREEN	5.80
TOMATO AND MOZZARELLA SMALL PORTION (ONLY AS STARTER)	8.80
TOMATO AND MOZZARELLA	12.50
LAMB'S LETTUCE WITH EGG NÜSSLISALAT MIT EI	9.50
RUCOLA WITH PARMESAN WITH ITALIAN DRESSING	9.50
SMALL SALAD KLEINER SALATELLER	8.50
LARGE SALAD GROSSER SALATELLER	16.80
SALAD WITH EGG SALATELLER MIT EI	17.80
SALAD WITH COTTAGE CHEESE	18.80
ZANDERFILET IN DOUGH BAKED SERVED WITH SALAD ON BALSAMICO DRESSING	19.80

...WITH SALAD...

VEAL CHOP KALBSKOTELETT HERB BUTTER CA. 15 MIN. TO PREPARE	29.80
SCALOPPINE DI VITELLO 2 VEAL CUTLET AND HERB BUTTER	29.80
BEEF STEAK HOHRÜCKENSTEAK HERB BUTTER	24.80
PORK ESCALOPE SCHWEINS SCHNITZEL HERB BUTTER	19.80
CHICKEN CORDON BLEU IN BREADCRUMBS	18.80
CHICKENSTEAK IN BREADCRUMBS	17.80

ON MIXED SALAD AND WITH HOME MADE FRENCH DRESSING

BY REQUEST ITALIAN DRESSING

...SEASON... APRIL – SEPTEMBER

SAUSAGE SALAD GARNISHED WURSTSALAT	17.80
CHEESE SALAD GARNISHED KÄSESALAT	17.80
SAUSAGE AND CHEESE SALAD GARNISHED WURSTKÄSESALAT	18.80
TUNA SALAD GARNISHED THONSALAT	18.80

FOCACCIA	8.00
BRUSCHETTA CON POMODORO TOASTED BREAD WITH TOMATO CUBES, GARLIC AND OLIVE OIL	6.50
BRUSCHETTA FUNGHI PORCINI TOASTED BREAD WITH MUSHROOMS, GARLIC AND OLIVE OIL	9.50
STRACCIETTI CON RUCOLA POMODORINI E SCAGLIE DI PARMIGIANO BAKED PIZZADOUGH STRIPS WITH RUCOLA, CHERRY TOMATOES, PARMESAN, OLIVE OIL	14.80
STRACCIETTI AL PARMA CON RUCOLA E POMODORINI BAKED PIZZADOUGH STRIPS WITH PARMA HAM, RUCOLA, CHERRY TOMATOES, OLIVE OIL	19.80
CARPACCIO DI BRESAOLA CON SCAGLIE DI PARMIGIANO ONLY AS STARTER BEEF MEAT, RUCOLA, PARMESAN SLICES, OLIVE OIL, LEMON	16.80
CARPACCIO DI BRESAOLA CON SCAGLIE DI PARMIGIANO BEEF MEAT, RUCOLA, PARMESAN SLICES, OLIVE OIL, LEMON	21.80

TAGLIATELLE

TAGLIATELLE ALFREDO NOODLES WITH VEAL, MUSHROOMS, CREAM	21.80
TAGLIATELLE BOLOGNESE NOODLES WITH MINCED MEAT AND TOMATO SAUCE	19.80
TAGLIATELLE ALLA SAPORITA NOODLES WITH TOMATO SAUCE, CREAM AND PESTO	19.80
TAGLIATELLE AI FUNGHI PORCINI IN BIANCO NOODLES WITH MUSHROOMS, GARLIC, OLIVE OIL AND ITALIAN PARSLEY	21.80
TAGLIATELLE AL SALMONE NOODLES WITH SMOKED SALMON STRIPS, CREAM AND DILL	21.80
TAGLIATELLE BOSCAIOLA NOODLES WITH TOMATO SAUCE, CREAM, BOLETUS AND MUSHROOMS	21.80
TAGLIATELLE SANPIETROBURGO NOODLES WITH TOMATO SAUCE, CREAM, PEPPERONCINI, MOZZARELLA AND VODKA	21.80

SPAGHETTI NAPOLI TOMATO SAUCE WITH BASIL	16.80
SPAGHETTI AGLIO OLIO E PEPERONCINO GARLIC IN EXTRA VIRGIN OLIVE OIL, PARSLEY, BASIL, SPICY PEPPERS	16.80
SPAGHETTI AL PESTO BASIL, OLIVE OIL, PINENUTS, PARMESAN	16.80
SPAGHETTI TOPOLINO TOMATO SAUCE, CREAM, HAM	17.80
SPAGHETTI AL GORGONZOLA GORGONZOLA CHEESE WITH CREAM	17.80
SPAGHETTI AL SALAME PICCANTE TOMATO SAUCE, SPICY SALAMI, CREAM	17.80
SPAGHETTI BOLOGNESE MINCED MEAT WITH TOMATOSAUCE	17.80
SPAGHETTI CARBONARA EGG YOLK, CREAM, BACON	18.80

LARGE PORTION FR. 2.50 ADDITION

WE USE EXCLUSIVELY BARILLA PASTA



6 DIFFERENT SAUCES, ONE METER LONG SPAGHETTIS, SPECIAL RECHAUD
CUTTER AND CHESEMILL STARTED AT 2 PERSONS

SPAGHETTI-PLAUSCH TILL 2 PERS. PER PERSON	25.80
SPAGHETTI-PLAUSCH FROM 3 PERS. PER PERSON	22.80



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LASAGNE AL FORNO 20.80
MEAT FILLING, TOMATO SAUCE, PARMESAN, BECHAMEL – CA. 15 MIN. TO PREPARE

GNOCCHI AL POMODORO 16.80
TOMATO SAUCE

GNOCCHI AL GRATIN 17.80
TOMATO SAUCE, CREAM, PARMESAN, BAKED IN THE OVEN

GNOCCHI AL GORGONZOLA 17.80
GORGONZOLA CHEESE, CREAM

GNOCCHI PESTO E PANNA 17.80
PESTO AND CREAM

RISOTTI

RISOTTO AI CHAMPIGNONS 17.80
MUSHROOMS, WHITE WINE AND PARMESAN

RISOTTO AL POMODORO 17.80
TOMATO SAUCE, TOMATO CUBES, WHITE WINE AND PARMESAN

RISOTTO FUNGHI PORCINI 21.80
BOLETUS MUSHROOMS, WHITE WINE AND PARMESAN

THE SOUPS

BOUILLON 5.50

BOUILLON WITH EGG 6.50

GULASCHSOUP 9.80

BÜNDNER BARLEY SOUP 9.80



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MARGHERITA TOMATO, MOZZARELLA, BASIL, OREGANO	14.50
NAPOLETANA TOMATO, MOZZARELLA, ANCHOVY, CAPER, OREGANO	16.50
GORGONZOLA TOMATO, MOZZARELLA, GORGONZOLA, BASIL	16.50
PROSCIUTTO TOMATO, MOZZARELLA, HAM, OREGANO	16.50
PROSCIUTTO E FUNGHI TOMATO, MOZZARELLA, HAM, MUSHROOMS, OREGANO	17.50
SICILIANA TOMATO, MOZZARELLA, HAM, MUSHROOMS, EGG, BLACK OLIVES, OREGANO	17.50
QUATTRO STAGIONI TOMATO, MOZZARELLA, HAM, MUSHROOMS, ARTICHOKE, RED PEPPERS, OREGANO	18.50
VEGETARIANA TOMATO, MOZZARELLA, SEASONAL VEGETABLES, BASIL	18.50
TOPOLINO TOMATO, MOZZARELLA, MUSHROOMS, BOLETUS MUSHROOMS, HAM, SPICY SALAMI, PEPPERONI, RUCOLA	22.80
FLORIDA TOMATO, MOZZARELLA, HAM, PINAPPLE, CHERRY TOMATOES	18.50
CARPACCIO DI BRESAOLA TOMATO, MOZZARELLA, FINE CUT BEEF MEAT, RUCOLA, OLIVE OIL	20.80
ROMANA TOMATO, MOZZARELLA, HAM, MASCARPONE	21.80
DIABOLO TOMATO, MOZZARELLA, SPICY SALAMI, OREGANO	17.80
FIorentina TOMATO, MOZZARELLA, SPINACH, GORGONZOLA	17.80
CALZONE FOLDED PIZZA WITH TOMATOS, MOZZARELLA, MUSHROOMS, HAM, EGG, OREGANO	18.80
BOSCAIOLA TOMATO, MOZZARELLA, BOLETUS MUSHROOMS, MUSHROOMS, OREGANO	19.80
PRIMAVERA TOMATO, MOZZARELLA, RUCOLA, HAM, CHERRY TOMATOES	21.80
GRÖNLANDIA TOMATO, MOZZARELLA, SALMON, CAPERS, OREGANO	21.80
KIDS PIZZA MARGHERITA JUST FOR KIDS TOMATO, MOZZARELLA, OREGANO	10.00
ADDED PER INGREDIENT	2.50

HOHRÜCKENSTEAK BEEF STEAK HERB BUTTER WITH A CHOICE OF SIDE DISH	24.80
SCALOPPINE DI VITELLO 2 VEAL CUTLET, HERB BUTTER WITH A CHOICE OF SIDE DISH	29.80
KALBSKOTELETT VOM GRILL VEAL CHOP, HERB BUTTER WITH A CHOICE OF SIDE DISH 15 MIN. PREPARATION TIME	29.80
SCALOPPINE DI VITELLO AL LIMONE 2 VEAL CUTLETS IN A LIME SAUCE WITH A CHOICE OF SIDE DISH	29.80
SCALOPPINE DI VITELLO AL GORGONZOLA 2 VEAL CUTLETS IN GORGONZOLA SAUCE WITH A CHOICE OF SIDE DISH	29.80
PICCATA MILANESE DI VITELLO VEAL PICCATA MILANESE WITH A CHOICE OF SIDE DISH	29.80
SCHWEINS SCHNITZEL VOM GRILL PORK CUTLET, HERB BUTTER WITH A CHOICE OF SIDE DISH	19.80
POULET CORDON BLEU PANIERT BREADED CHICKEN CORDON BLEU FILLED WITH HAM AND CHEESE WITH A CHOICE OF SIDE DISH	18.80
POULET SCHNITZEL PANIERT BREADED CHICKEN CUTLET WITH A CHOICE OF SIDE DISH	17.80
BEEF CH, PORK CH, CALF CH, POULTRY BR	

SIDES

FRENCH FRIES, SPAGHETTI ON TOMATOSAUCE	
RISOTTO ON PARMIGIANO	
TAGLIATELLE WITH BUTTER	
1 SIDE DISH FROM THE DAYTIME-MENU	
PORTION FRENCH FRIES	6.00
3 DIFFERENT VEG AS SIDE DISH	6.00
1 DAYTIME-VEG	3.00

	PRO DL	7,5 DL
MERLOT DEL PIAVE D.O.C. ITALY	4.00	
BARBERA D'ASTI D.O.C. ITALY	4.00	
BEAUJOLAIS VILLAGE FRANCE	4.00	
CABERNET SAUVIGNON DE CHILE CHILE	4.00	
DÔLE "GRAVELINE" SWIZERLAND	5.00	
DON PASCUAL NAVARRA SPAIN	5.50	38.00
CASTEL DEL MONTE D.O.C. ITALY	4.90	33.00
PRIMITIVO ALLORA IGT ITALY	5.80	36.00
NERO D'AVOLA ITALY	4.80	33.00
MONTEPULCIANO D'ABRUZZO ITALY	5.50	38.00
SALICE SALENTINO RIS. DE CASTRIS ITALY		44.00

ROSE

ROSATO DI TOSCANA ITALY	4.20	
ROSE DON PASCUAL NAVARRA SPAIN	5.50	38.00

WHITEWINE

CHARDONNAY SEAGULL VALLEY SOTH-EAST AUSTRALIA	5.20	33.00
LA CÔTE LA VAUDOISE SWIZERLAND	3.90	
FENDANT VALCLAIR SWIZERLAND	4.00	
MONT SÛR ROLLE AOC SWIZERLAND	4.00	
PINOT GRIGIO GRAVE DEL FRIULI ITALY	5.50	36.00
GESPRITZTER WEISSER	2DL	6.00

HOMEMADE TIRAMISÙ		8.00
PANNA COTTA WITH FOREST FRUITS		9.50
PANNA COTTA WITH CHOCOLATE SAUCE		9.50
MOUSSE AU CHOCOLAT		8.00
VERMICELLES WITH CREAM	SAISON	9.50
VERMICELLES WITHOUT CREAM	SAISON	7.50
DESSERT PORTION VERMICELLES WITH CREAM	SAISON	6.80
APPLE STRUDEL WITH HOT VANILLA SAUCE	SAISON	8.80
CARAMEL-CHÖPFLI WITH CRAM		5.50

GLACÉ

COUPE DANMARK		9.50
BANANA SPLIT		9.50
COUPE AU NOIX		9.50
ICE CAFÉ		8.80
COUPE HOT BERRY		9.50
COUPE HAWAII		9.50
COUPE TOPOLINO		9.50
LE COLONEL		9.50
COUPE ROMAOFF	SAISON	9.50
TARTUFFO CLAISSICO		6.00
CINNAMONSTAR ZIMTSTERN		5.00

GLACÉ AROMEN

VANILLE, STRAWBERRY, WALNUT, CHOCOLATE, CAFÉ, SORBET CITRON		
PER BALL		2.60
CREAM ADDITION		1.50