









Appetizers

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|  | <p>Salmone Scozzese affumicato, spuma di Rafano CHF 33.00
 Smoked-Scottish-Salmon with Radish-mousse
 Schottischer Räucherlachs an Meerrettichcreme
 Saumon écossais fumé et mousse au raifort</p> |
|  | <p>Bresaola, rucola, Parmigiano, Carciofini sott'olio CHF 29.00
 Beef carpaccio with rocket, parmesan, artichokes
 Trockenfleisch mit Rauke, Parmesan und Artischocken
 Bresaola, roquette, parmesan, artichauts à l'huile</p> |
|  | <p>Cocktail di Gamberetti, Salsa rosa e Ananas CHF 29.00
 Shrimps Cocktail, pink-Sauce and Pineapples
 Krabbcocktail an rosa Sauce und Ananas
 Cocktail de crevettes, sauce rose et ananas</p> |
|  | <p>Terrina foie gras, gelée al melograno e coulis ai frutti rossi CHF 39.00
 Foie gras terrine, berries coulis, pomegranate gelée
 Terrine foie gras, coulis de fruits rouges, gelée de grenade
 Entenleberterriner serviert an Johannisbeermarmelade und grünem Apfel</p> |

First courses

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|  | <p>Minestrone di Verdure alla ticinese CHF.24.00
 Vegetables supe-Ticino style
 Tessiner Gemüsesuppe
 Minestrone de légumes à la tessinoise</p> |
|  | <p>Crema di Pomodoro al basilico CHF.22.00
 Tomato cream soup and basil
 Tomatencremesuppe an Basilikum
 Veloutè de tomates fraîches et basilic</p> |
|  | <p>Lasagne alla Bolognese e besciamella CHF.32.00
 Lasagne bolognese with bechamel sauce
 Bologneselasagne mit Besciamelsose
 Lasagne bolognaise et béchamel</p> |
|  | <p>Penne all'arrabbiata CHF 23.00
 Penne "Arrabbiata" style (with chilli pepper and garlic)
 Penne nach "Arrabbiata" Art (scharfer Tomatensauce)
 Penne a l'arrabbiata (sauce tomate épicée)</p> |
|  | <p>Risotto ai funghi Porcini CHF 29.00
 Risotto with Porcini mushrooms
 Steinpilzrisotto
 Risotto aux cèpes</p> |




Main Course



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|  | Filetto di Branzino con Patate e Verdure di stagione CHF 55.00
Grilled See Bass with potatoes and seasonal Vegetable
Gegrilltes Seebarschfilet mit Kartoffeln und Saisongemüse
Filet de bar avec pommes de terre et légumes de saison |
|  | Code di Gamberone alla Griglia, Riso Venere e Verdurine CHF 52.00
Grilled Teils of King-Prawn, Venere-rice and Vegetables
Riesengarnelen vom Grill mit Venerereis und Gemüse
Queues de crevettes grillées, riz Venere et légumes |
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 | Galletto alla diavola con patatine country CHF 45.00
Baked Chicken with French country potatoes
Im Ofen gebackenes Hähnchen mit Countrykartoffeln
Poulet accompagné de pommes de terre |
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 | Filetto di Manzo alla griglia, patate arrosto e spinaci CHF 62.00
Grilled beef fillet, fried potatoes and spinach
Gegrilltes Rinderfilet an grüner Pfeffersauce, serviert mit
Bratkartoffeln und Spinat
Filet de bœuf grillé, pommes de terre rôties et épinards |








Desserts



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|  | Il Tiramisu' al Caffè CHF 20.00
Tiramisu' with coffee
Tiramisu' mit Kaffee |
|  | Crème Caramel CHF 18.00
Crème Caramel
Karamelcreme |
|  | Panna cotta ai Lamponi CHF 18.00
Cream pudding with raspberries
Panna Cotta mit Himbeeren |
|  | Tortino al Cioccolato e Gelato alla vaniglia CHF 22.00
Chocolate soufflé with Coconuts Ice-Cream
Schokoladentörtchen mit Vanilleeis |
|  | Torta di mele calda e gelato alla vaniglia CHF 22.00
Apple pie and vanilla ice cream
Warmer Apfelkuchen an Vanilleeis |

Snacks

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|  | <p>Club Sandwich con Patatine Fritte CHF 39.00
 Club sandwich with french fries
 Club-Sandwich mit Pommes frites
 Club Sandwich avec pommes Frites</p> |
|  | <p>Tartare di Manzo, Burratina pugliese e toast CHF 45.00
 Beef tartare with toast and Burrata cheese
 Rindertartar serviert mit Burrata und Toastbrot
 Tartare de bœuf, Burrata et pain grillé</p> |
|  | <p>La Focaccia con Pomodoro e Mozzarella CHF 22.00
 Flat bread with tomato and mozzarella
 Focaccia mit Tomaten und Mozzarella
 Focaccia aux tomates et mozzarella</p> |
|  | <p>Toast al Prosciutto e Formaggio CHF 18.00
 Toast with ham and cheese
 Schinkenkäsetoast
 Toasts au jambon et au fromage</p> |
|  | <p>Olivella Burger, provola e patatine fritte CHF 40.00
 Beef Burger with, provola cheese and French fries
 Rindfleischburger (200g),mit Mozzarella,
 serviert mit Pommes Frites
 Burger de boeuf avec fromage provola et frites</p> |

Salads

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|  | <p>Poke Bowl CHF 33.00
 Salmone, riso, avocado, mango, edamame e cetrioli
 Salmon, rice, avocado, mango, edamame and cucumber
 Lachswürfel an Reis, Avocado, Mango, Edamame und Gurken
 Saumon, riz, avocat, mangue, edamame et concombre</p> |
|  | <p>Caesar Salad con pollo / gambero CHF 29.00
 Caesar salad with chicken / prawns
 Caesarsalat mit Hühnerhäppchen / Krabben
 Salade César au Poulet/Crevettes CHF 32.00</p> |
|  | <p>Insalata Greca CHF 22.00
 Greek salad
 Griechischer Salat
 Salade grecque</p> |
|  | <p>Quinoa, verdure, pomodori e caprino fresco CHF 18.00
 Quinoa salad with vegetables and goat cheese
 Quinoasalat mit Gemüse, Tomaten und frischem Ziegenkäse
 Quinoa, légumes, tomates et chèvre frais</p> |
|  | <p>Insalata caprese con pomodoro e mozzarella di bufala CHF 24.00
 Caprese salad with tomato and buffalo mozzarella
 Capresesalat mit Tomaten und Büffelmozzarella
 Salade Caprese aux tomates et mozzarella de bufflonne</p> |

PIATTI VEGETARIANI VEGETARIAN DISHES			SEMI DI SOIA SOYA BEANS
CARNE DI MAIALE PORK			SEDANO CELERY
NOCI NUTS			MOSTARDA MUSTARD
PICCANTE SPICY			SEMI DI SESAMO SESAME SEEDS
ALCOOL ALCOHOL			ANIDRIDE SOLFOROSA E SOLFITI SULFUR DIOXIDE AND SULPHITES
LATTOSIO LACTOSE			LUPINI LUPINS
UOVA EGGS			MOLLUSCHI MOLLUSCS
GLUTINE GLUTEN			PESCE FISH
CROSTACEI CRUSTACEANS			

Gentile ospite, su richiesta, il nostro personale di sala sarà lieto di informarla in merito agli ingredienti contenuti nei nostri piatti che possono provocare allergie o intolleranze.

Lieber Gast, auf Anfrage informiert Sie unser Servicepersonal gerne über Zutaten in unseren Gerichten, welche Allergien oder Unverträglichkeiten auslösen können.

Chers clients, sur demande, notre personnel de service se fera un plaisir de vous informer sur les ingrédients contenus dans nos plats qui peuvent provoquer des allergies ou des intolérances.

Dear Guest, upon request, our service team will be happy to inform you about the ingredients contained in our dishes that can trigger allergies or intolerances.

<u>Provenienza dei pesci:</u>	<u>Origin of fish:</u>	<u>Herkunft des Fisch:</u>	<u>Origine du poisson:</u>
Branzino: FR, GR, IT, TR	Sea Bass: FR, GR, IT, TR	Seebarsch: FR,GR,IT, TR	Bar: FR, GR, IT, TR
Gamberi: IT, VN, ID, TH, AR	Red Prawns: IT, VN, ID, TH,AR	Garnelen: IT, VN, ID, TH, AR	Crevette: IT, VN,ID, TH, AR
Salmone: NO, GB, SCO	Salmon: NO, GB, SCO	Lachs: NO, GB, SCO	Saumon : NO, GB, SCO
<u>Provenienza delle carni:</u>	<u>Origin of meat:</u>	<u>Herkunft des Fleisches:</u>	<u>Provenance de la viande:</u>
Vitello: CH,NL,IT, AT	Veal: CH,NL,IT	Kalb: CH,NL,IT	Veau: CH,NL,IT
Manzo: CH, IE, AR, IT, BR	Beef: CH, IE, AR, IT, BR	Rind: CH, IE, AR, IT, BR	Bœuf: CH, IE, AR, IT, BR
Agnello: IE, NZ, FR	Lamb: IE, NZ, FR	Lamm: IE, NZ, FR	Agneau: IE, NZ, FR
Pollo: CH, IT, PH,	Chicken: CH, IT, PH	Huhn: CH, IT, PH	Poulet: CH, IT, PH
Anatra: FR, CH, HU	Duck: FR, CH, HU	Ente: FR, CH, HU	Canard: FR, CH, HU

Le carni dei paesi esteri possono essere state trattate con antibiotici o ormoni.

Il nostro chef è a Vostra disposizione per adeguare il menu in caso di intolleranze e/o allergie alimentari.

Vi ringraziamo per aver scelto il nostro Ristorante e Vi auguriamo buon viaggio tra i sapori del nostro menu.

Meat from foreign countries may have been treated with antibiotics or hormones.

The menu can be adapted in case of food intolerances and/or allergies.

We would like to thank you for choosing our Restaurant and we wish you a pleasant journey through the flavor of menu



Orient Bar



A world of luxury

