



BEN
MäGD

Prosecco Superiore di Conegliano – 9.5

Glera

Spritz – 13

Limoncello / Aperol / Campari / Grapefruit 0%

Negroni Sbagliato – 14

Vermouth / Campari / Prosecco

ANTIPASTI

Carpaccio di barbabietola (V) (GF) – 18

Beetroot carpaccio, goat cheese, orange

Vitello Tonnato – 25 / 38

Veal, tuna and capers

Battuta di manzo (GF) – 28

Hand-cut beef, balsamic vinegar, focaccia

Crema di fave e cime di rapa (V) – 16

Beans, turnip greens, toasted bread

Insalata primavera (V) (GF) – 16

Spinach, rhubarb, burrata

PRIMI

Risotto frutti di mare (GF) – 33

Mussels, prawns, pulpo

Cavatelli con fagioli (V) – 28

Cavatelli, tomato sauce, beans, pecorino cheese

Ravioli del Plin con sugo d'arrosto – 38

Homemade ravioli, lamb, pork, beef

Spaghetti aglio, olio e peperoncino (V) – 25

Spaghetti, garlic, olive oil, chilli

Involtini di melanzane (V) (GF) – 28

Eggplant, pecorino, tomato sauce

Filetto di maialino (GF) (GF) – 38

Suckling pig fillet, Barolo jus, fried potatoes, vegetables

Guancia brasata con purè di patate – 45

Braised veal cheeks, mashed potatoes, vegetables

Filetto di manzo al vino rosso – 56

Beef fillet, Parmesan risotto, vegetables

Orata alla griglia (GF) – 38

Sea bream fillet, fregola and lentil salad, salsa verde

Polenta con funghi (V) (GF) – 28

Polenta, sautéed mushrooms, Parmesan

Cannolo siciliano scomposto (V) – 15

Ricotta cream, cannoli crumble, chocolate

Tartelletta alle fragole (V) – 15

Strawberry tartlet, sabayon ice cream

Sgroppino al Limone (V) – 15

Lemon sorbet, Prosecco

Selezione di formaggi (V) – 17

Italian cheeses

Gelato / Sorbetto (V) – 4.50

Dream of Ice

SECONDI

DOLCE

All prices are in CHF & incl. VAT

Beef: CH / Veal: CH / Pork: CH / Bread: Jetzer Bakery, Basel
Mussels: NL / Prawns: AR / Tuna: TH / Octopus: MA / Sea bream: GR

(V) VEGAN (V) VEGETARIAN (GF) LAKTOSE FREE (GF) GLUTEN FREE

We gladly accommodate your dietary needs and take allergies into careful consideration.

We attach great importance on sourcing our vegetables from local farmers and suppliers within Switzerland whenever possible.

Label «Fait Maison»

The dishes on this menu are prepared entirely on-site using raw products and ingredients normally used in our kitchen, in accordance with the criteria of the 'Fait Maison' label, except for the dishes marked with an asterisk (*).

