

LE PARTAGE

By Franck Reynaud & Gioele Marzola

Caesar-Style Artichokes **SFR.21.-**

Calzone fritto, Cime di Rapa, Goat Cheese, Parmesan & Guanciale **SFR.25.-**

Octopus & Sautéed Potatoes, Roasted Tomato Sauce **SFR.28.-**

Roasted Onion, Italian Traditionnal Meatball, Mountain Cheese Cream **SFR.24.-**

Tuna, Orange Texture, Capers & Taggiasche Olives **SFR.31.-**

Red Kuri Squash Soup, grape crumble and dried fruit **SFR.24.-**

Tagliatelle with Borttagua & Piennolo Italian Tomatoes **SFR.38.-**

Lamb Raviolotto with Yogurt Sauce and Toasted Pine Nuts **SFR.34.-**

“Creste di Gallo” Stuffed with Ricotta and Sfusato Amalfitano Sauce **SFR. 36.-**

“Risotto d’Oro” flavoured with Saffron, Marrow Bone, Parmegiano 36 Mouth Aged **SFR.45.-/pers.**

*****Chef’s Signature** (min 2 personnes)***

Morone All’Acqua Pazza & Poutargue **SFR. 55.-**

Slow Cooked Veal Onglet, Mushrooms & Salsa Verde **SFR. 26.-**

Beef Tournedos Rossini Style **SFR.65.-**

*****Chef’s Signature*****

“Le Grand Partage” Menu with 16 Courses
SFR.130- per pers, served for all the table

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Creamy Polenta with 4 Cheeses **SFR.15.-**

Fresh “Homemade” Fries with Spicy Salt **SFR.15.-**

Roasted Little Gem, Green Salad **SFR.15.-**

Extra Black Truffle from Périgord (10g) CHF.25.-

Extra “Bottarga” (10g) CHF.25.-

Our Selection of Local Cheeses **SFR.18.-**

Our Artisanal Ice Creams and Sorbets **SFR.7.-**

Tarte Tatin Flambée with Williamine, Cinnamon Ice Cream **SFR.25.-**

*****Chef's Signature*****

“Millefeuille”, Hazelnut Cream **SFR. 19.-**

Citrus and Italian Meringue **SFR.19.-**

Our Hot Chocolate 2.0 **SFR.19.-**

Panettone “A la Flamme”, Sabayon **CHF.22.-**

ALL PRICES ARE IN SWISS FRANCS AND INCLUDE VAT -
SOME DISHES CAN BE ADAPTED TO A VEGETARIAN VERSION
OUR TEAM WILL BE HAPPY TO PROVIDE YOU WITH INFORMATION ON THE VARIOUS ALLERGENS.
OUR MEAT AND FISH COME FROM THE EUROPEAN COMMUNITY