

DESSERTS

HOMEMADE PANNA COTTA

creamy and delicate served with its coulis and red fruits 9.00

HOMEMADE TIRAMISÙ

with bitter cocoa and chocolate chips 10.00

CHOCOLATE MOELLEUX

chocolate fondant cake with red fruits coulis and vanilla ice cream 13.50

HOMEMADE PROFITEROLE

Mövenpick vanilla ice cream, caramelized almonds, homemade chocolate sauce 14.00

APPLE STRUDEL

Puff pastry, apples, hazelnuts, raisins, topped with vanilla sauce, caramelized almonds and vanilla ice cream 12.50

DENMARK CUP

Two scoops of Mövenpick Vanilla ice cream, caramelized almonds, homemade chocolate sauce and whipped cream 13.50

COUPE CAFE GLACE

Two scoops of Mövenpick crunchy espresso ice cream, coffee, caramelized almonds and whipped cream 13.50

COUPE CARAMELITA

Two scoops of Mövenpick caramel ice cream, salted butter caramel sauce and whipped cream 12.50

GLACE MÖVENPICK (1 BOULE)

Vanilla, chocolate, crunchy espresso, caramel, strawberry, apricot, passion fruit & mango, lemon & Lime 4.00

Whipped cream supplement 2.00

Extra homemade chocolate sauce or salted caramel sauce 3.00





DELICIOUS DISHES

Homemade Lasagna Freshly prepared and oven-baked, made with authentic 100% Swiss beef and green peas	25.00
Penne with Royal Smoked Salmon and Sage	27.00
Tagliatelle Bolognese Made with 100% Swiss beef	25.50
Gnocchi Sorrentina Style Tomato sauce, mozarella, Grana Padano and fresh basil	23.00
Gnocchi with Gorgonzola and walnuts	23.50
Spaghetti with Seafood	28.50
Spaghetti with garlic, olive oil and red chilli	19.50
Porcini Mushroom Risotto	27.00
Shrimp and Zucchini Risotto	26.50



STARTERS

Creamy Burrata Served with cherry tomatoes, arugula and our homemade sun-dried tomato pesto	19.50
Homemade vegetable Velouté	13.00
Swiss Beef Carpaccio Served with arugula, topped with vinaigrette and garnished with Grana Padano shavings	24.00
Bruschetta della casa Focaccia bread with fresh tomatoes marinated in extra virgin olive oil, balsamic vinegar cream and oregano	14.00

PIZZAS

MARGHERITA Tomatoes, mozzarella and fresh basil	16.50
BURRATINA Tomatoes, mozzarella, cherry tomatoes, burrata and fresh basil	24.50
CAPRI Tomatoes, mozzarella, cooked ham, mushrooms and oregano	21.00
MELODIA Tomatoes, mozzarella, cooked ham, fresh mushrooms, artichokes, grilled pepper fillets, black olives and oregano	25.50
TAORMINA Tomatoes, mozzarella, tuna, onions, capers, black olives	24.50
CUORE D'ITALIA Tomatoes, Buffalo mozzarella, prosciutto, Parmesan, Truffle-flavored oil, Grana Padano shavings and basil	25.50
PROFUMO 4 FORMAGGI Tomatoes, mozzarella, gorgonzola, Grana Padano and pecorino	24.50
VEGETARIANA Tomatoes, mozzarella, zucchini, eggplant, grilled pepper fillets, artichokes, olive oil, fresh mushrooms and basil	24.50
CALABRESE Tomatoes, mozzarella, spicy salami, grilled pepper fillets, pecorino, black olives and basil	24.50
SOLE & MARE Tomatoes, mozzarella, seafood, shrimp, garlic, black olives and fresh basil	27.50
TOSCANA Tomatoes, mozzarella, beef carpaccio, grilled pepper fillets, Grana Padano shavings and extra virgin olive oil	26.50

THE IRRESISTIBLES

Perch fillet meunière Served with French fries, homemade tartar sauce and a mixed salad	37.00
Grilled Octopus Tentacle accompanied by homemade mashed potatoes with a touch of lemon and a Italian vinaigrette	28.50

SALADS

Green salad Trio of seasonal greens	8.00
Mixed Salad	12.00
Salade Saponi Swiss chicken breast on a trio of seasonal greens with avocado, mango, pineapple and pumpkin seeds	22.50



CALZONI

CALZONE VESUVIO Tomatoes, mozzarella, cooked ham, fresh mushrooms and grilled pepper fillets	24.50
CALZONE APERTO Sliced tomatoes, mozzarella, prosciutto, Grana Padano shavings, arugula and extra virgin olive oil	25.00
3.00 CHF per supplement	
6.00 CHF per supplement for buffalo mozzarella, burrata, cold meats and seafood	
For children only up to 12 years old	
PIZZA MARGHERITA JUNIOR Tomatoes, mozzarella, oregano	12.00
PIZZA DOLCE BAMBINO Tomatoes, mozzarella, cooked ham	13.00
PENNE with tomato sauce and basil	13.00
SMASHBURGER served with french fries our beef comes from animals from our local butcher shop	16.00

ORIGIN

Beef : Switzerland and Argentina
Veau : Switzerland
Cold cuts : Italy
Perch fillet : Lake Lemman depending on the season / Poland
Poultry : Switzerland

THE ESSENTIALS

Beef Fillet slate 200G Enhanced by trio of homemade sauces: the creamy Paris coffee butter, the tasty mushroom sauce and the spicy garlic sauce accompanied by French fries and a mixed salad	49.50
Beef Entrecote slate 200G Enhanced by trio of homemade sauces: the creamy Paris coffee butter, the tasty mushroom sauce and the spicy garlic sauce accompanied by French fries and a mixed salad	43.50
Swiss Veal escalope prepared from a tender veal nut and topped with a delicate lemon sauce. Served with French fries and mixed salad	37.50
Smash Burger Dolce Prepared with beef from our local butcher's IP certified animals. The buns are made by our local bakery. Malted cheddar, caramelized onions and homemade sauce	100GR 25.00 200GR 33.00
Accompanying supplement French fries, Basmati rice, mixed salad or mixed vegetables	6.50

