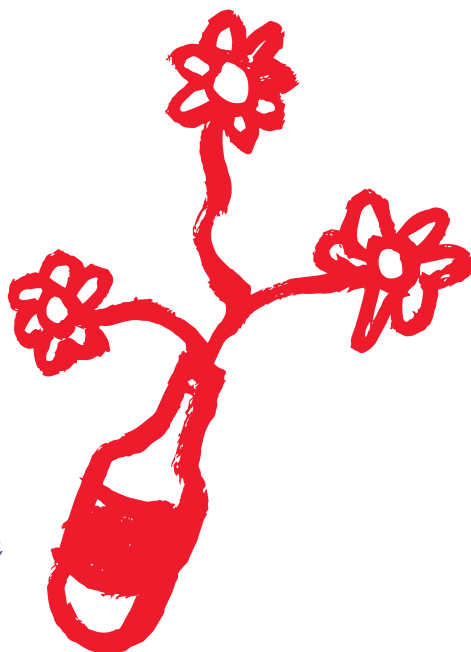


dinner



Bread & olive oil on the house

*We recommend our
crusty, aromatic sourdough
bread with Jersey
butter 6.00*

Starters

**Cabbage and carrot salad with
chestnut honey dressing (V)**
15.00

with guanciale
+ 5.00

Charra beef tartare
prepared fresh at your table
26.00/34.00

Octopus hot dog
*with sobrasada mayonnaise,
cabbage and carrot salad with
lime, and potato chips*
22.00

**Jerusalem artichoke and por-
cini mushroom cream soup (V)**
*with sourdough croutons and
pumpkin seed oil*
16.00

Duck liver terrine
*with port wine onion confit
and chanterelle mushrooms*
21.00

Pasta

**Spaghetti al sugo
di pomodoro (V)**
based on Richi's recipe
18.00/21.00

Lobster Fregola Sarda
with seafood
25.00/38.00

**Mafaldine con funghi
porcini in salsa
al vino bianco (V)**
26.00/39.00

For Kids (up to 65 years old)

**Meatballs with sauce and
mashed potatoes**
15.00

**Fish Fingers with
parsley potatoes and
creamy spinach**
15.00

Pasta pomodoro (V)
12.00

Main Courses

**Braised cheeks of
Pata Negra pork**
*with savoy cabbage, chorizo,
and mashed potatoes*
52.00

**Ricotta gnocchi with pumpkin
cream, kale, mushrooms,
caramelized apple slices,
and rosemary almonds (V)**
36.00

**Coq au vin in a pot
with pommes mousseline**
*from Appenzeller Riebel
corn chicken*
44.00

**Fish sticks with
parsley potatoes
and creamed spinach**
*Childhood memories, but
with cod fillet instead*
39.00

**Madagascar beef fillet
with Zurich fries and pepper jus**
*Spanish Charra beef from our
friends at LUMA*
58.00

Dessert

**Macadamia fondant
with raspberry sorbet and
caramelized white
chocolate**
16.00

Lava Tiramisu
15.00

Ingredient Declaration for the Dinner Menu
V = Vegetarian
Beef: Switzerland (CH), Uri (UR)
Pork: Switzerland (CH)
Octopus, Clams: Italy (IT)
Cod: MSC certified, Canada (CA)