



TAVOLATA

For all who love surprises, we serve a tavolata menu per table created from a selection of our favourite dishes.

Classica	4 courses (small plates, pasta, second & dolci)	81 p.P.
Grande	5 courses (snacks, small plates, pasta, second & dolci)	93 p.P.

Would you like to enjoy à la carte? We serve our dishes either for sharing in the center of the table or individually, just as you wish. We recommend around 6 dishes for 2 people.

SMALL PLATES

Sourdough Focaccia (v) olive oil	4.50
Treviso Radicchio salad (v) peas & pecorino	16
Stracciatella (v) heirloom tomatoes & smoked almonds	17
Zucchini flowers ricotta & spicy mayo	19
Tuna Crudo buttermilk horseradish sauce & cherry tomatoes	22
Beef Tartar egg yolk crème & caper leaves (80g 120g)	24 36
Vitello Tonnato our style	29.50

PASTA FATTA IN CASA

Pici (v) cacio e pepe	22 28
Trombette Pasta (v) pistachio pesto & burratina	25 31
Conchiglie ragù & basil	25 32
Ricotta Gnocchi lobster bisque & datterini tomatoes	26 33



SECONDI

Aubergine fried (v) romesco sauce & buffalo ricotta	32
Seabass puttanesca & taggiasche olives	36
Beef Tagliata caramelized onion & jus	42

CONTORNI

Caponata (v)	9.50
Fondant potatoes rosemary & marsala or lemon and parsley (v)	9.50
Small seasonal salad (v)	9.50

All Prices incl. 8.1 % VAT in CHF

Meat:
Switzerland – Veal, Beef,
Pork rib
Italy – Nduja

Vietnam – Tuna
Canada – Lobster
Greece – Seabass

Bread:
Switzerland – Focaccia & Milk
Bread

V = Vegetarian

For information concerning
allergies or intolerances please
ask our team.



DOLCI

Gelati of choice (per scoop)	6.50
Affogato espresso & ice cream	9.50
Tiramisu	16

WATER

sparkling still 0.5 L	5
---------------------------	---

SÜD DRINKS

SÜD Spritz	16
campari, elderflower liquor & sparkling wine	
Seasonal Spritz	16.50
Seasonal changing spritz	
Vermouth Spritz	15.50
white vermouth, crémant & soda	
Green Breeze	17
gin, cucumber, lemon & vanilla	
PALOMA	18
tequila & pink grapefruit soda	
Negroni classico Negroni bianco	16
bitter, vermouth & gin	
Bellini	13
peach & sparkling wine	
Espresso Martini	16.50
espresso, vodka & coffee liqueur	

0.0 %

Almost Aperol	14
orange blossom, tonic & bitter 0.0%	
Ruby Sour	14.50
midi ruby rush 0.0%	
Pink Panther Fizz	15
alcohol free gin, seasonal jam, mint & soda	
Fresh & Cool	15.50
cucumber, lemon cordial & soda	
Nogroni	16
alcohol free gin, vermouth 0.0% & bitter 0.0%	
I love you so matcha	16
matcha, grapefruit, tonic & soda	



WINE BY THE GLASS

BUBBLES

Villabianca Trebbiano, Buonariva	10
Champagne Influence, PN, Ch, PM, Minière F&R	19

WHITE

Misto Mare Alois Lageder	10
Rami Grecanico & Insolia, COS	11.50
Les Demi - Muids Romorantin, Cyrille Sevin	12
L'un dans l'autre Païen, Chasselas, C. Abbet	12.50

ROSÉ

Etna Rosato Tenuta delle Terre Nere	12
--	----

RED

Chaminé Syrah etc., Cortes de Cima	9
Palistorti di Valgiano Sangiovese, Merlot, Syrah	11
Salgemma Nero d'Avola	12
Chinon Rouge Signature CF, Domaine F. Gasnier	12
Cholfirst Pinot Noir, Weingut Besson-Strasser	12.50

BRANDS

GINGER GURU Lemonade 3 dl	6
Cola 3.3 dl	6.50
Cola Zero 3.3 dl	6.50
Sanbitter 1 dl	6
Chinotto Lurisia 2.75 dl	6

HOME MADE

Ice Tea 3 dl	6
Seasonal Lemonade 3 dl	5.50
Apple Juice 3 dl	6

BIRRA

Ichnusa	7.50
non Filtrata 5% 3.3 dl	
Adler Bräu Panix Perle 3 dl	6.50
from the tap 5.2 %	
Adler season beer 2.9 dl	7.50
special seasonal beer 4.8 %	
Adler Bräu Fridolin Kundert 2.9 dl	7.50
special dark beer 5.0 %	
Lola Beer alcohol free 3.3 dl	7.50
INGWR Panaché 3 dl	6.50

