

SOUPS AND SALADS

potages et salades

SOUP OF THE DAY 9.00

potage du jour please ask if gluten- or
dairyfree/veuillez demander si sans
gluten/lactose

 **HOMEMADE** 13.50

VEGETABLES SOUP

soupe de légumes fait maison

  **GREEN SALAD** 12.50

salade verte

  **MIXED SALAD** 13.50

salade mêlée

  **CHICKEN SALAD WITH** ... 29.00

ARUGULA AND

PARMIGIANO

poulet en salade-roquette-parmésan

  **EBLY WHEAT SALAD** 20.00

FETA-TOMATO-OLIVE-ONION

CUCUMBER-HERBES

salade d'ebly-feta-tomates

olives-concombres-oignons-herbes

ANTIPASTI

vorspeisen

 **BRUSCHETTA-** 4.00/piece

TOAST-TOMATO-BASIL

pain grillé-tomate-basilic

 17.50

BURRATA-TOMATO-BASIL

burrata-tomate-basilic

  **BEEF-CARPACCIO-** 24.50

ARUGULA-PARMIGIANO

CHEESE

carpaccio de boeuf-

roquette-parmesan

+ *cep mushrooms/cèpes* + 6.50

 **CARPACCIO RED PRAWN-** .. 33.00

ROCKET-CHERRY TOMATOES

carpaccio de crevettes rouges

roquette-tomates cerises

DIGESTIVI (2cl)

digestifs

Grappa Prosecco 6.50

40 Vol.%

Nonino Vendemmia 6.50

40 Vol.%

Nonino Riserva Annatra 8.00

41 Vol.%

Nonino Chardonnay 9.00

41 Vol.%

Nonino Riserva 8 Jahre 14.50

43 Vol.%

Grappa Nebbiolo 8.00

40 vol.%

Amarone 12.50

43 Vol.%

Heuberger Traubenbrand 9.50

43 Vol.%

DOLCI desserts

ICE COFFEE AFFOGATO 12.50

café glacé
glace vanille-mocca-espresso-cream
mini affogato: vanille-espresso 9.50

TIRAMISU CLASSICO 12.00

tiramisù

PANNA COTTA WITH RED 12.00

BERRIES

panna cotta-baies des bois

ZABAIONE-MARSALA 14.50

sabayon-marsala
+ vanilla ice cream +2.50
glace vanille + 2.50

CHOCOLATE MOUSSE 14.00

mousse au chocolat

CHOCOLATE-SOUFFLÉ 14.50

VANILLA ICE CREAM

chocolat-soufflé-glace vanille
+ ca. 10 min

SHERBET-LEMON- 13.50

LIMONCELLO

sorbet-citron-limoncello
small/petit 9.50

ICE CREAM...scoop 4.70

mocca, chocolate, vanilla,
pistachio, stracciatella
sherberts: lemon-mango-plum
glaces
vanille-mocca-chocolat-pistache-
stracciatella
sorberts: citron, citron et prune

PASTA AND RISOTTO pâtes et risotto

 **PENNE OR SPAGHETTI** 22.50

**TOMATO OR GARLIC/OLIVE
OIL AND HOT PEPPER**

penne/spaghetti-tomate ou à
l'ail/huile d'olive et piments
+ Prawns/Crevettes 9.00

PENNE/SPAGHETTI PESTO 25.50

OR ITALIAN CARBONARA

penne/spaghetti-pesto/guanciale-
pecorino-oeuf

 **RISOTTO WITH** 35.50

COURGETTE RED

PRAWNS-LIME

risotto aux courgettes-crevettes
rouges-citron vert

 **RISOTTO WITH CEP** 29.50

MUSHROOMS

risotto-cèpes

glutenfree available on request...
sans gluten sur demande....

PASTA

pâtes maison

 **NOODLES-CEP** 33.50

MUSHROOM-TRUFFLE OIL

nouillettes-bolets-huile de truffe

 **PACCHERI WITH** 33.00

MONKFISH, DATTERINO

TOMATO AND BASIL

paccheri-lotte-tomate
datterino-basilic

LASAGNE BOLOGNESE BEEF 28.50

lasagne bolonaise-viande de boeuf
+ 15 minutes

 **RAVIOLI-LEMON-** 31.00

TOMATO-CHIVE

raviolis-citron-tomate-ciboulette

 **RAVIOLI RICOTTA,** 31.00

SPINACH, BUTTER AND SAGE

ravioli au séré-épinards-sauge

MAIN DISHES/MEAT

plats principaux viandes

ESCALOPE OF VEAL IN 39.50
LEMON SAUCE

escalope de veau - sauce au citron

ESCALOPE OF VEAL IN 39.50
MARSALA SAUCE

escalope de veau - sauce au marsala

 **FILLET OF BEEF FROM** ... 48.00
THE GRILL

filet de boeuf grillé 170 gr

+ *CEP MUSHROOM-bolets* 6.50

+ *GREEN PEPPER SAUCE-sauce au poivre vert* 4.00

FILLET OF LAMB IN HERB 44.50
CRUST, THIME GRAVY

filet d'agneau-pané aux herbes-thym

FISH

poisson

 **GIANT PRAWNS FROM** ... 38.50
THE GRILL

crevettes géantes grillés

 **GRILLED SEABASS** 38.50
loup de mer grillé

 **SWORDFISH-TOMATO** 39.50
ONION-OLIVE-CAPERS

espadon-tomate-oignon-olive-câpres

SIDE DISHES

garnitures

 **RISOTTO/ TAGLIOLINI/** 7.50

ROSMARY POTATOES

VEGETABLES/SPINACH

risotto/ tagliatelle/ pommes de terre
au romarin/ légumes/ épinard

pizza & pasta glutenfree available

pizza & pâtes aussi sans gluten

 vegetarian/végétarien

 gluten free/sans gluten

 lactose free/sans lactose

CLASSICAL PIZZA

pizzas traditionnelles

 **MARGHERITA** 19.50
tomate-fior di latte

NAPOLI 22.50
tomate-fior di latte-câpres- anchois

HAM-MUSHROOMS- 26.50
TOMATO, FIOR DI LATTE
tomate-fior di latte-jambon-
champignons

CALABRESE 26.50
tomate-fior di latte-
salami piccant-gorgonzola

 **VEGETARIANA,** 23.50
CAPONATA
tomate-fior di latte-ratatouille

 **PIZZA 4 CHEESES** 26.00
fior di latte-gorgonzola-fontina-
parmésan

HOME-STYLE PIZZA

pizzas spéciales

SENTO: PARMA HAM- 31.50
BURRATA-ARUGULA
tomate-fior di latte-
jambon crû-burrata-roquette

CEP MUSHROOMS- 28.50
TOMATO-BACON-FIOR DI LATTE
tomate-fior di latte-cèpes-lard

GIANT PRAWNS, SPINACH 33.50
tomate-fior di latte-
épinards-ail-crevette géante

TUNA AND RED ONION 29.50
tomate-fior di latte-thon-
ognion rouge

CALZONE ALL'ITALIANA 28.50
tomate-fior di latte-
champignons-jambon-oeuf

 **CALZONE VEGETARIAN** 27.50
tomate-fior di latte-
légumes-champignon

 **PIZZA BASIL CREME-** 28.00
CHERRY TOMATO-
STRACCIATELLA DI BURRATA
pizza au basilic à la crème- tomates
cerises-stracciatella di burrata



*do you know our partners.....
connaissez-vous nos partenaires?*



APERITIVI aperitifs

NEGRONI CLASSIC 16.50
Bombay Sapphire - Antica Formula -
Campari

APEROL SPRITZ 13.50
Aperol - Prosecco - Soda

CAMPARI SPRITZ 13.50
campari-prosecco-soda

AMERICANO 16.00
Antica Formula - Campari - Soda

HUGO 13.50
Elderflower - Prosecco - Soda

LIMONCELLO SPRITZ 13.50
Limoncello - Prosecco - Soda

Prosecco DOC 1dl 9.50
Glera | Briosio | Veneto

SHERRY TIO PEPE DRY 8.00
15 Vol.%, 5 cl

APERITIVI without alcohol/sans alcool

NOT A HUGO 13.50
with/avec ginger/gingembre, hot
ginger beer

NOGRONI 16.00
Vermouth 0.0% - Bitter 0.0% - Gin
0.0%

TOMATO JUICE 5.50
jus de tomate

SANBITTER 4.80

MONDAY TO FRIDAY
11.30-14.00 and 18.00-21.30