

## PASTA / RISOTTO

**“Tagliolini al Tartufo”** 52  
Feine Nudeln | sämige Trüffelrahmsauce |  
frisch gehobelter Sommertrüffel  
Fine noodles | truffle cream sauce | fresh truffle

**Rucolarisotto** 38  
**Büffelmozzarella | geschmorte Tomaten**  
Rocked risotto | buffalo mozzarella |  
braised tomatoes

## FISH

**Doradenfilet** 52  
geschmorte Tomaten | Oliven |  
**Kartoffel-Fenchelpüree**  
Fried sea bream fillet | olives | braised tomatoes |  
mashed potato and fennel

**Gebratene Riesencrevetten** 58  
**Safranrisotto**  
Grilled giant prawns | saffron risotto

**Ganze Seezunge** 72  
**Salzkartoffeln | Blattspinat**  
Whole sole | boiled potatoes | spinach

## KUNSTHALLE SPECIALTIES

**Roastbeef vom «Ojo de Agua» Entrecôte** 59  
**Safranrisotto | grüner Pfefferjus**  
Roasted beef «Ojo de Agua» | saffron risotto |  
green pepper sauce

**Kalbshohrücken** 69  
**Morchelrahmsauce | Tagliolini**  
Veal loin | morel cream sauce | Tagliolini

**Rindstatar** 41  
**Toast | Butter**  
Beef tartare | toast | butter

**Perlhuhnbrust** 58  
**getrüffeltes Kartoffelpüree | Karotten**  
Guinea fowl breast | truffled mashed potatoes |  
carrotes

## DESSERTS / CHEESE

Glacé   Sorbets <i>Vanille   Espresso Croquant   Schokolade Himbeer-Erdbeer   Mango-Passionsfrucht   Zitronen-Limette</i> Ice cream / sorbets Vanilla   espresso croquant   chocolate raspberry-strawberry   mango-passion fruit   lemon-lime	pro Kugel	6
Marinierte Erdbeeren   Vanilleeis Marinated strawberries   vanilla ice cream		18
St. Honoré St. Honoré		14
Mousse au chocolat Chocolate mousse		16
Schokoladenkuchen Chocolate cake		12
Käsevariation, 4 Stück Feigensenf Cheese selection, 4 pieces   fig mustard		25

## STARTERS

Bunte Blattsalate   Ei   Hausdressing Mixed leaf salad   egg   home dressing		18
Rucolasalat   Pfirsich   Hummus   Granatapfel   Cashew-nüsse   Passionsfruchtdressing Rocket Salad   peach   hummus   pomegranate   cashew nuts   passion fruit dressing		22
Avocado   Vinaigrette   Kräutersalat Avocado   vinaigrette   herb salad		21
Büffelmozzarella   marinierte Tomaten   Basilikum Buffalo mozzarella   marinated tomatoes   basil		24
Pulpcarpaccio   Pinienkerne   Fenchelsalat Zitronen-Olivenöl Pulpo carpaccio   pine nuts   fennel salad   lemon-olive oil		34
Gazpacho Gazpacho		18
Vitello Tonnato   Kapern Veal   tuna sauce   capers		28

Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere  
Servicemitarbeiter.

*In case of allergies or intolerances please contact your waiter.*

Meat declaration: Veal: CH, Beef: CH/ARG, Poultry: FRA  
Fish declaration: Sea bream: TUR, Prawns: VNM, Pulpo: east Atlantic, Sole: north east Atlantic

Preise in CHF, inkl. MwSt. – All prices in CHF, VAT incl.