

SNACKS VON 14:00 BIS 23:00 UHR

INSALATE & SNACK

🍴	INSALATA VERDE / MISTA Grüner / gemischter Salat <i>Green / mixed salad</i>	14 / 16
	INSALATA CAESAR CON POLLO 0 GAMBERONI 0 TOFU Caesar Salat mit Poulet oder Riesenkrevetten oder Tofu <i>Caesar Salad with chicken or king prawns or tofu</i>	26 / 28 / 22
🍴	BOWL DI QUINOA CON CAPONATA DI VERDURE, RUCOLA, PINOLI E UVA SULTANINA Quinoa-Bowl mit Gemüse-Caponata, Rucola, Pinienkernen und Sultaninen <i>Quinoa Bowl with vegetables caponata, rocket salad, pine nuts and raisins</i>	24
	TARTARE DI MANZO (140 GR.) CON PANE TOAST E PATATINE FRITTE Rindertatar mit Toastbrot und Pommes frites <i>Beef Tatar with toast and French fries</i>	36
	PIATTO TICINESE CON FORMAGGI E AFFETTATI Tessinerteller mit Käse und Aufschnitt <i>Ticino platter with cheese and cold cuts</i>	26
	FOCACCIA CON PROSCIUTTO CRUDO TICINESE, BÜCHON DI MUCCA E PEPE DELLA VALLEMAGGIA Focaccia mit Tessiner Rohschinken, Kuh-Büchon Käse und Vallemaggia-Pfeffer <i>Focaccia with Ticino raw ham, cow büchon cheese and Vallemaggia pepper</i>	26

SANDWICH & BURGER

	TOAST AL PROSCIUTTO E FORMAGGIO Schinken-Käse Toast <i>Ham and cheese toast</i>	16
🍴	PANE VALLEMAGGIA CON HUMMUS DI CECI, BARBABIETOLA, CHAMPIGNON AL FORNO E CRESCIONE Vallemaggia Brot mit Kichererbsen-Hummus, Rote Beete, Ofen-Pilze und Kresse <i>Vallemaggia bread with chickpea hummus, beetroot, baked mushrooms and cress</i>	20
	CHEESEBURGER CON SALSA BBQ, COMPOSTA DI CIPOLLE, POMODORI, CETRIOLI, PANCETTA, FORMAGGIO GOTTARDO E PATATINE FRITTE Cheeseburger mit BBQ-Sauce, Zwiebelkompott, Tomaten, Gurke, Speck, Gottardo-Käse und Pommes frites <i>Cheeseburger with BBQ sauce, onion compote, tomato, cucumber, bacon, Gottardo cheese and French fries</i>	38
	CLUB SANDWICH CON PATATINE FRITTE Clubsandwich mit Pommes frites <i>Club Sandwich with French fries</i>	38

PASTE & ZUPPE

PENNE O SPAGHETTI CON SALSA A SUA SCELTA:

Penne oder Spaghetti mit einer Sauce nach Wahl:

Penne or Spaghetti with a sauce of your choice:

☞	POMODORO E BASILICO	24
	BOLOGNESE	28
	CARBONARA	28
☞	MINISTRONE DI VERDURE CON BASILICO FRESCO	16
	Gemüse-Minestrone mit frischem Basilikum	
	<i>Vegetable soup with fresh basil</i>	

PESCE & CARNE

	FILETTO DI BRANZINO AL CARTOCCIO	45
	CON POMODORINI, CAPPERI E OLIVE TAGGIASCHE	
	Wolfsbarschfilet in Folie gebacken nach mediterraner Art	
	mit Kirschtomaten, Kapern und Taggiasca-Oliven	
	<i>Sea bass fillet baked in foil Mediterranean style</i>	
	<i>with cherry tomatoes, capers and Taggiasca olives</i>	
	RIB EYE STEAK DI VITELLO SVIZZERO	49
	CON JUS AL TARTUFO, TAGLIATELLE E VERDURE	
	Schweizer Rib Eye Kalbssteak mit Trüffeljus, Tagliatelle und Gemüse	
	<i>Swiss veal rib eye steak with truffle jus, tagliatelle and vegetables</i>	
☞	VERDURE AL CURRY VERDE E RISO BASMATI	35
	Gemüse in grünem Curry und Basmati-Reis	
	<i>Vegetables in green curry and Basmati rice</i>	

DOLCI

	ICE COFFEE "EDEN ROC"	14
	Eiskaffee "Eden Roc"	
	<i>Ice coffee "Eden Roc"</i>	
	TORTINO AL CIOCCOLATO, GELATO ALLA VANIGLIA E LAMPONI	18
	Lauwarmer Schokoladenkuchen, Vanille-Eis und Himbeeren	
	<i>Lukewarm chocolate cake with vanilla ice cream and raspberries</i>	
	GELATI & SORBETTI FATTI IN CASA:	
	CIOCCOLATO, VANIGLIA, LAMPONI, LIMONE, FRUTTO PASSIONE	
	Hausgemachtes Eis & Sorbet:	
	Schokolade, Vanille, Himbeere, Zitrone, Passionsfrucht	
	<i>Homemade ice cream and sorbets:</i>	
	<i>Chocolate, vanilla, raspberry, lemon, passion fruit</i>	
	PER PALLINA / pro Kugel / per scoop	5

DALLE / von / from 14.00 ALLE / bis / until 17.00 Uhr

ASSORTIMENTO DI TORTE FATTE IN CASA

Hausgemachte Torten und Kuchen

Homemade tartes and cakes

AL PEZZO / pro Stück / per piece 6 / 7.50

ORIGIN

VITELLO: CH	MANZO: CH / IR	MAIALE: CH	SALUMI: CH / IT	POLLAME: CH
Kalb: CH	Rind: CH / IR	Schwein: CH	Aufschnitt: CH / IT	Geflügel: CH
<i>Veal: CH</i>	<i>Beef: CH / IR</i>	<i>Porc: CH</i>	<i>Cold cuts: CH / IT</i>	<i>Poultry: CH</i>

PESCE / FISCH *NEI NOSTRI RISTORANTI SERVIAMO PESCI CERTIFICATI ASC E MSC.*
In unseren Restaurants servieren wir Fische mit ASC- und MSC-Siegel.
In our restaurants we serve fish with ASC and MSC certification.



PROPOSTA VEGETARIANA
Vegetarische Gerichte
Vegetarian dishes




PIATTI MOVING MOUNTAINS
Moving Mountains Gerichte
Moving Mountains dishes

IN CASO DI DOMANDE RIGUARDO AGLI INGREDIENTI,
IL NOSTRO PERSONALE SARÀ LIETO DI AIUTARLA.

Bei Fragen zu Inhaltsstoffen,
stehen Ihnen unsere Mitarbeiter gerne zur Verfügung.

*In case of questions about ingredients,
our staff will be pleased to assist you.*



A SPECIAL THANKS TO MADDALENA MORA
FOR CREATING ALL THE DRAWINGS ON THE
BAR MENU

An unstoppable need for expression, to
speak through matter, that same matter
of which dreams and life are made.
It has become a necessity, the pure need
to be able to transmit what I feel, what
surrounds me, what surrounds us and
which often slips away because we are no
longer able to listen, see, feel...
I am a breath of wind, nothing in the
vastness of the world, that nothing that
wants to turn into a storm to shake the
senses of the essential.



Maddalena Mora

Florist and Artist at the Eden Roc Hotel

