

APÉRO

- Nogroni – non-alcoholic Negroni

16
- Bellini – Prosecco, peach puree

18
- Old Cuban – Dark rum, lime juice, fresh mint, sugar syrup, Angostura bitters, champagne

22
- Gin Basil Smash – Gin, fresh basil, lemon juice, sugar syrup

21
- Paloma Spritz – Patron Tequila, St. Germain, pink grapefruit soda

20

SALAD & SOUP

- Lettuce Hearts [∨]

Egg, radish, chives

15
- Insalata di rucola e parmigiano al balsamico [∨]

Rocket salad, parmesan, balsamic dressing

14
- Burrata & Pomodorini [∨]

Burrata, date tomatoes, basil, olive oil

21
- Caesar Salad

Mini lettuce, bacon, parmesan, croûtons, Caesar dressing

16 / 22
- with chicken

+10

/

with prawns

+18
- Crema di astice

Lobster cream soup, lobster tartar, tarragon

21
- Crema di pomodoro [∨]

Roasted datterini tomato soup, burrata cream

16

ANTIPASTO

- Crostini

Tomato and basil, olive tapenade, tuna cream

15
- Fritto Misto

Prawns, calamari, citrus aioli

21
- Prosciutto Cavazzuti dop, 24 mesi, dalla Berkel

Parma ham Cavazzuti (24 months) from our Berkel

25
- Cromesqui de fromage [∨]

Fried cheese balls, mustard sour cream

18
- Cocktail des crevettes

Prawns, spicy cocktail sauce, avocado

26
- Saumon fumé

Scottish smoked salmon, blinis, horseradish foam

26

CARPACCIO & TARTAR

- Carpaccio di manzo

Beef carpaccio, balsamico mayo, parmesan

26
- Tatare des legumes ^{∨+}

Vegan tartar, toast

22 / 34
- LUMA Tatare de bœuf

Brioche toast, butter

24 / 36
- with Pommes Allumettes

+8
- herb butter

+5
- black truffle

+6

CLASSIC

- Café de Paris – Entrecôte, Café de Paris, Pommes Allumettes

58
- Wiener Schnitzel – Breaded veal escalope, parsley potatoes, cranberry sauce

51
- Rôti de veau hache aux morilles – Veal roast, morels, mashed potatoes

44
- Sole – Sole, lemon butter, spinach

59
- Gambas rôti au café de Paris – King prawns, Café de Paris, white wine risotto

46

PRIMO

- Ravioli di vitello

Veal ravioli, butter sauce, tomato cubes, basil

24 / 36
- Gnocchi [∨]

Truffle butter sauce, shaved balck truffle

28 / 36
- Linguine alle vongole

Venus clams, sea asparagus, tomato cubes, herbs, garlic, peperoncini

26 / 34
- Pâtes aux morilles à la crème [∨]

Rigatoni, morel cream sauce, chives

34

PLAT PRINCIPAL

- Bœuf Stroganoff

Sliced beef fillet, peppers, paprika, mushrooms, gherkins, tagliatelle

59
- Filet de bœuf au poivre vert

Beef fillet, green pepper sauce, parmesan risotto

62
- Poulet Gaston Gérard

Corn poulard breast, tarragon mustard sauce, mashed potatoes

42
- Tonno in crosta di pepe nero

Tuna in black pepper crust, saffron sauce, spinach, rice

54
- Broccoli Steak ^{∨+}

Paprika-almond sauce, black lentils

34
- planted. Steak ^{∨+}

Café de Paris, Pommes Allumettes

42

SIDES

- Mashed potatoes [∨], tagliatelle [∨], Pommes Allumettes ^{∨+},
parmesan risotto [∨], rice ^{∨+}, spinach ^{∨+},
broccoli with almond & peperoncini ^{∨+}

8

For our small guest

Children are invited to discover the diversity of Italian cuisine as well. Indulge their every whim.

At a special price of CHF 15.

Up to and including the age of 12 years – accompanied by an adult.

Drinks are excluded.



[∨] vegetarian / ^{∨+} vegan
All prices in CHF incl. VAT/885/09.26

For information about allergenics please ask our employees.