




















INSALATE / ZUPPA/ANTIPASTI

GREEN LETTUCE, CROUTONS WITH BALSAMIC OR FRENCH DRESSING 	9
Laitue verte, croûtons, avec vinaigrette balsamique ou française	
LEAF SALADS, BAKED CELERIAC, APPLE, WALNUT	12
Laitue cueillie, céleri-rave cuit au four, pomme, noix  	
ROCKET SALAD, GRATED PARMESAN, BALSAMIC DRESSING	9
Salade de roquette, parmesan râpé, vinaigrette balsamique  	
BUFFALO BURRATA, TOMATOES FROM THE SEELAND, BASIL PESTO, APPLE BALSAMIC VINEGAR  	18
Buffalo burrata, tomates zélandaises, pesto de basilic, Vinaigre balsamique de et pomme	
SALAD BOWL WITH AVOCADO, ROASTED SEEDS, BALSAMIC DRESSING	18
Saladier à l'avocat, graines grillées, vinaigrette balsamique	
SWISS PRIME BEEF TATAR "GIARIDNO" SMALL-70 GR. / LARGE 140 GR.	24/36
Tatar de bœuf suisse «Giaridno»  Petit-70 gr. / Grand 140 gr.	
VITELLO TONNATO / VEAL WITH TUNA SAUCE, GREEN BEANS, DATTERINI TOMATOES	19/27
Vitello tonnato / veau avec sauce au thon, haricots verts, tomates datterini	
MINISTRONE	12
Minestrone made from Seeland vegetables    Basil pesto	
TOMATO AND WATERMELON GAZAPCHO, CULATELLO DI ZIBELLO, CREAM CHEESE MINT OIL	16
Gazapcho à la tomate et à la pastèque  Culatello di Zibello, fromage à la crème, huile de menthe	
PASTE	
PENNE ALL'AMATRICIANA 	19/25
Penne all'amatriciana	
PACCHERI, CLAMS, SALT LEMON, PARSLEY	24/30
Paccheri, palourdes, citron salé, persil 	
TAGLIOLINI "GARLIC-OIL", POULPE, AIL FERMENTÉ	26/32
Tagliolini "Aglio-Olio", poulpe, ail fermenté 	
RICOTTA RAVIOLI, SPINACH, PARMESAN, PINE NUTS	21/26
Raviolis à la ricotta, épinards, parmesan, pignons de pin 	
GREEN RAVIOLI FILLED WITH BEEF, MASCARPONE, MARJORAM	22/28
Raviolis verts farcis de boeuf, mascarpone, marjolaine	
ACQUARELLO RISOTTO, SAFFRON, ORANGE  	22/27
Risotto Acquarello, safran, orange	
FREGOLA SARDA, ARTICHOKEs, SMOKED SCAMORZA	21/25
Fregola Sarda, artichauts, scamorza fumé 	

CARNI

GIARDINO BURGER WITH CRUNCHY POTATO STICKS


100% boeuf, mayonnaise demiglace, raclette de Jumi
Mini laitue, lard, bâtonnets de pommes de terre croustillants 28

VEAL OSSO BUCO «GREMOLATA», SAFFRON RISOTTO

Ossobuco de veau «Gremolata», risotto au safran 42

HEREFORD BEEF FILLET (200G / 100G)

ROCKET SLALAD, ROSEMARY POTATOES, BALSAMIC SAUCE

Filet de boeuf Hereford (200 g / 100g) 
Roquette, pommes de terre au romarin, sauce balsamique 56/46

VEAL MEDALLIONS WITH LEMON SAUCE, BUTTER TAGLIOLINI, FRIED ZUCCHETTI

Médailles de veau sauce citron, Tagliolini au beurre, courgettes frites 48

ROASTED CORN CHICKEN BREAST, CHICKPEAS, ROOT VEGETABLES

Poitrine de poulet au maïs rôti, pois chiches, légumes racines  40

PESCI

SOLE "MILLER STYLE"

LEMON BUTTER SAUCE, POTATOES

Unique "style meunier"
Sauce au beurre de citron, Pommes de Terres 46

FRIED GIANT PRAWNS IN THE "GUAZETTO"

RISOTTO WITH KALAMATA OLIVES, MARINATED BABY SPINACH

Crevettes géantes frites dans le "Guazetto"
Risotto aux olives Kalamata, jeunes épinards marinés  40

SALAD BOWL WITH AVOCADO, ROASTED SEEDS, BALSAMIC DRESSING, PRAWNS

Saladier à l'avocat, graines grillées, vinaigrette balsamique, crevettes 42

DESSERT

OUR DESSERT TRAY WITH CLASSIC AND SEASONAL DESSERTS

Notre plateau de desserts avec des desserts classiques et de saison 6

CHEESE PLATE VARIOUS SELECTED CHEESES FROM JUMI FROM BOLL

Assiette de fromages divers fromages sélectionnés de Jumi de Boll 16

LUKEWARM FELCHLIN CHOCOLATE TARTLETS, SOUR CREAM ICE CREAM (10-12 MIN)

Tartelettes tièdes au chocolat Felchlin, glace à la crème sure (10-12 min) 12

EISWERKSTATT GLACÉ AND SORBET OFFER

ICE CREAM CHF 5 PER PORTION

Pistachio, dark chocolate, fior di latte, salted caramel

SORBETS CHF 5 PER PORTION

Mango-passion fruit, lemon

MENU GIARDINO

CANTALOUPE MELON

SAN DANIELE RAW HAM, THURGAU STRAWBERRIES

Melon cantaloup, jambon cru de San Daniele, fraises de Thurgovie



CHF 14.00

TAGLIOLINI ALLA CRUDAIOLA BASIL, STRACCIATELLA DI BUFALA

Tagliolini à la Crudaiola
Basilic, stracciatella di Bufala



CHF 22.00

SWISS VEAL MEDALLION WITH LEMON CRUST CAPER RISOTTO, PARSLEY PESTO

Médaille de veau suisse en croûte de citron
Risotto aux câpres, pesto de persil

CHF 46.00

PEACH SORBET LAVENDER, OLIVE OIL, MERENGUE

Sorbet à la pêche
Lavande, huile d'olive, merengue



CHF 12.00

3 Course (without Tagliolini) 64 CHF
4 Course 74 CHF

GLUTENFREI LAKTOSEFREI VEGETARISCH

All prices are in CHF including VAT.

Veal: Switzerland | Bacon/Ham: Italy | Pulpo: Middle East Atlantic | Beef: Switzerland | Beef fillet: Ireland |

Corn poulard breast: Switzerland/France Sole: Netherlands | Prawns: VSC Vietnam

We will be pleased to inform you about any ingredients in our meals from an allergenic perspective.