

## dessert

our staff will inform you about our vegan desserts

|                              |  |               |
|------------------------------|--|---------------|
| café gourmand                | café or espresso with 3 little goodies                               | 12.50         |
| chocolatecake                | with a melting heart, comes along to homemade icecream (your choice) | 14.50         |
| variation                    | best of focacceria – min 2 person, price per person                  | 13.50         |
| amaretti                     | filled with lots of chocolate  | 3.50          |
| chocolate ball with almonds  | vegan  | 4.00          |
| spanish chocolate cake       | with dried apricots  | 5.50          |
| cheesecake                   | served in a glas   | 10.50         |
| toblerone chocolate mousse   | scoop 5.50   | 10.50         |
| tiramisù classico or spezial | saisonal   | 10.50         |
| panna cotta                  | (we use only agar-agar)  | 10.50         |
| homemade mini-dessert        | please have a look at our showcase                                   | starting 3.20 |

## grappa & digestif

2cl. 4cl.

|                                |   |      |       |
|--------------------------------|---|------|-------|
| berta elisi                    | 43% vol.                                      | 8.00 | 14.00 |
| brunello di montalcino riserva | mastrojanni, toscana 42% vol.                 | 9.00 | 16.00 |
| sangiovetto                    | castellare, toscana 44% vol.                  | 8.00 | 14.00 |
| henri (ladygrappa)             | pinot noir, lipp, maienfeld, swiss 38.5% vol. | 8.00 | 14.00 |
| amaretto disaronno             | 28% vol.                                      |      | 7.00  |
| averna, ramazotti              | 28% vol.                                      |      | 7.00  |
| appenzeller alpenbitter        | 29% vol.                                      |      | 7.00  |
| calvados morin                 | 40% vol.                                      |      | 7.00  |
| frangelico                     | 20% vol.                                      |      | 7.00  |

## whisky & nobel brands

2cl. 4cl.

|                                |  |       |       |
|--------------------------------|--|-------|-------|
| z'graggen «bergsturz» 10 years | swiss single malt whiskey 40% vol.                 | 8.00  | 14.00 |
| säntis malt «himmelberg»       | swiss alpine whiskey 43% vol.                      | 7.00  | 13.00 |
| the ileach                     | single malt whiskey, cask strenght 58% vol.        | 8.00  | 14.00 |
| yellow spot 12 years           | single pot still irish 46% vol.                    | 8.00  | 14.00 |
| clanelish 14 years             | coastal highland, single malt scotch 46% vol.      | 9.00  | 16.00 |
| glenfiddich 15 years           | valley of the deer, matured in sherry oak 40% vol. | 9.00  | 16.00 |
| vielle prune, reserve          | lipp maienfeld, prune-dörrplum 38.5% vol.          | 12.00 | 22.00 |
| vielle williams, reserve       | lipp maienfeld, pears-dörrpears 38.5% vol.         | 15.00 | 26.00 |



## our promise

passion and pleasure for extraordinary taste is our motivation. we exclusively use, besides our thoughtfully chosen italian top products, fresh and saisonal products from the region. wherever it works out and under strict consideration for the shortest way of transportation, we use organic products, only free-range eggs and fresh swiss meat. everything is homemade, which takes a lot of time and also a little bit of luck.

## tavolata as a starter min. 4 person, price per person

antipasti plate, caponata, ricotta al forno and king prawns al ajillo 18.50

## antipasti

per 100 gram for maincourse, we suggest 250 grams per person 10.50

per serving olives, cherrytomatos or parmesan 6.50

## focaccia

|  | small | medium | large |
|--|-------|--------|-------|
| carne service will inform you            | 9.50  | 12.90  | 17.90 |
| salame service will inform you           | 9.50  | 12.90  | 17.90 |
| cheese service will inform you           | 9.50  | 12.90  | 17.90 |
| vegan service will inform you            | 9.50  | 12.90  | 17.90 |
| roastbeef sauce tartar, eggplant, rocket | 11.00 | 14.40  | 20.40 |

## soups

|   | small | normal |
|---|-------|--------|
| vegi, saisonal, daily fresh our servicestaff is happy to help you | 9.50  | 12.00  |

## salads

|   | small | normal |
|---|-------|--------|
| antipastisalad with pomodori secci and olives               | 12.50 | 19.00  |
| green salad   | 5.50  | 9.50   |
| »funghi» panfried mushrooms (CH), avocado, green salad      |       | 20.50  |
| »pollo» thaicurry-chickenstripes (CH), avocado, green salad |       | 22.50  |
| »burrata» caprese salad alla focacceria                     | 15.50 | 21.50  |
| saison-al-salad our service staff is happy to inform you    | o/d   | o/d    |

## beef tatar

|   | small | normal |
|---|-------|--------|
| of swiss beef butchery ueli zeller, herisau | 23.50 | 32.00  |

focacceria-style: sashimimarinade, wasabi-greentea-sauce

and garnished with rocket and apple

## carpaccio

|   | normal |
|---|--------|
| pulpo cremolata, limes, rocket              | 19.50  |
| bresaola parmesan, lemon, rocket            | 22.50  |
| parma dolce (14 month aged) parmesan, lemon | 21.50  |

## al forno

|  | primi | secondi |
|--|-------|---------|
| king prawns, al ajillo king prawns, peeled, vietnam, certified | 18.50 | 27.00   |
| feta al forno with cherrytomato, chilli and onions             | 15.50 | 25.00   |
| caponata sicilian ratatouille, scolloped with scamorza         | 16.50 | 26.00   |

## homemade pasta

|  | primi | secondi |
|--|-------|---------|
| spinach, prosciutto crudo and truffle oil                | 22.00 | 25.50   |
| fresh spinach-gorgonzola                                 | 19.00 | 22.50   |
| pears-safran sauce                                       | 19.00 | 22.50   |
| al burro con salvia                                      | 16.00 | 19.50   |
| buffalo mozzarella and cherrytomato sauce                | 21.00 | 24.50   |
| burrata with spicy cherrytomato sauce                    | 22.00 | 25.50   |
| tomato-bacon-ginger                                      | 16.00 | 19.50   |
| bolognese, pomodoro or carbonara                         | 16.00 | 19.50   |
| tagliatelle, spaghetti or chard-ricotta-ravioli (+ 4.00) |       |         |

## meat & fish

| choose your sidedish: salad, verdure grilate, spinach, tagliatelle | 160gr | 240gr |
|--|-------|-------|
| thuna yellow fin, msc  | 22.50 | 30.50 |
| beef - tagliata swiss gourmet beef                                 | 34.50 | 44.50 |
| alpstein - chickenbreast from the region                           | 19.50 | 28.50 |

## tavolata min. 4 person, price per person

all meals are served on big plates, which are placed in the middle of the table. everyone receives a own plate and may ladle everything he`s desiring or wants to try. following a selection, which could vary depending on daily offerings.

## pasta-tavolata

|   |       |
|---|-------|
| spaghetti carbonara, tagliatelle bacon-tomato-ginger, tagliatelle on a leaf spinach-gorgonzola, ravioli al burro con salvia | 29.50 |
|---|-------|

## piccola

|  |       |
|--|-------|
| starting with antipasti plate and a salad bowl, two kinds of spaghetti and two kinds of tagliatelle, finishing with delicious dessert. | 44.50 |
|--|-------|

## spezial

|   |       |
|---|-------|
| starting with an antipasti plate, salad bowl, caponata, feta al forno, cozze, two kinds of spaghetti & tagliatelle, finishing with delicious dessert (a discrétion) | 54.50 |
|---|-------|

## deluxe

|  |       |
|--|-------|
| starting with an antipasti plate, salad bowl, caponata, feta al forno, pulpo, tatar, cozze & king prawns al ajillo. selection of spaghetti, tagliatelle and ravioli, finishing with delicious dessert (a discrétion) | 66.50 |
|--|-------|