

## Appetisers

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Winter salad with fish "in carpione"  
24.-

Duet of beef (CH) and veal (CH) tartare with cabbage salad  
and „Mostarda di Cremona“  
29.-

Italian Tacos  
(fried zucchetti, tomato compote and avocado)   
26.-

Poached egg with boletus, melted fontina and black truffle   
28.-

Mixed salad   
12.-

## Soups

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Tomato cream soup   
12.-

Minestrone with Luganighetta (CH) and rye bread croutons  
16.-

## Paste and risotto

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Pappardelle with shrimps (VN), spinach and saffron sauce  
22.- / 28.-

Tagliolini with black truffle   
23.- / 28.-

Rigatoni all'amatriciana  
23.- / 28.-

"Pizzoccheri Valtellinesi"  
(Buckwheat noodles with potatoes, chard, garlic, sage, cheese, butter)   
23.- / 28.-

Spätzli Tyrolian style  
(Tyrolian bacon, cheese and spinach)  
23.- / 28.-

Herbal risotto with fillet of perch (EST)   
24.- / 29.-

Pumpkin risotto with pan-fried duck liver (F)   
24.- / 29.-

## Main dishes

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Veal chop (CH) "Milanese"  
56.-

Fillet of beef 180gr (AUS) with barbeque sauce and herbal butter  
58.-

Lamb chop (IR) with Pommery mustard sauce  
42.-

Vol-au-vent with veal sweetbread (CH), mushrooms and melted cheese  
38.-

Fish soup (M) caciucco   
42.-

Fillet of Brüggli salmon trout (CH)  
Mediterranean sauce and emulsion of lemon and olive oil  
36.-

Our meat and fish dishes are served with roasted potatoes, tagliatelle  
or french fries and sautéed vegetables

Origin of our meat and fish:

CH = Switzerland

F = France

UK = United Kingdom

IR = Irland

AUS = Australia

VN = Vietnam

M = Mediterranean Sea

PA = Pacific

EST = Estonia

## Homely at the table

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Meat fondue à discrétion  
Veal (CH) and beef (CH), different sauces and mixed pickles  
French fries or rice  
44.-

On request, our staff will be happy to give you information on the effects  
that can trigger allergies or intolerances

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 = Vegetarian

 = Gluten free

 = Lactose free

## Pizza around the Matterhorn

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Furggrat

Tomato sauce, mozzarella, ham, mushrooms and basil  
27.-

Hörnligrat

Tomato sauce, mozzarella, spicy salami and olives  
27.-

Zmuttgrat

Tomato sauce, mozzarella, Tyrolian bacon and egg  
27.-

Liongrat

Tomato sauce, mozzarella, mascarpone, Parma ham and garden rocket  
27.-

Carellhütte 

Tomato sauce, mozzarella, Datterini tomatoes and basil pesto  
27.-

## Desserts

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Cinnamon ice-parfait with marinated plums  
12.-

Homemade tiramisù  
14.-

Luke warm chocolate cake with vanilla ice-cream and bombardino  
(egg liquor with whipped cream)  
14.-

Choice of cheese  
16.-

Ask for our daily desserts and ice-cream menu.  
Giolito ice-cream is made out of fresh milk, without artificial flavours or preservatives

All our prices are in CHF and Vat is included