

Hors-d'oeuvres

CH Fr.

1	Hors-d'oeuvres (assorted cold meat)	18.--
2	Air-dried beef from Grigioni	22.--
3	Parma ham (prosciutto)	22.--
4	Boiled ham.....	16.--
5	Local salami.....	16.--
6	Terrine – Local pâté de foie.....	22.--
7	Plain omelette	9.--
8	Cheese omelette.....	12.--
9	Ham omelette.....	15.--
10	Risotto with mushrooms and saffron	19.--
11	Boiled assorted-season vegetables	22.--
12	Mixed salad.....	16.--
13	Salad in season.....	10.--
14	Salad caprese (mozzarella, tomatoes, basil).....	18.--

Pasta

15	Neapolitan spaghetti (with tomatoes-sauce)	16.--
16	Spaghetti with pesto (basil, marjoram, parsley, cheese).....	19.--
17	Spaghetti Carbonara (with ham, egg, cream, cheese).....	19.--
18	Ravioli in tomatoes sauce.....	19.--
19	Cheese-filled tortellini with butter and sage.....	19.--

Soups

20	Meat soup (clear soup).....	8.--
21	Vegetable broth.....	8.--
22	Clear soup with egg	9.--
23	Broth with noodles.....	9.--
24	Jelly broth with sherry.....	10.--
25	Cream of pumpkin	9.--
26	Soup Pavese (broth, egg, toast, cheese)	13.--
27	Vegetables-soup	9.--

Meat

(with vegetables)

CH Fr.

31	Turkey escalope in bread-crumbs.....	25.--	
32	Viennese veal escalope.....	35.--	
33	Grilled veal Paillard.....	35.--	
34	Cordon bleu escalope (veal).....	39.--	
35	Fillet of grilled beef.....	45.--	
36	Rossini fillet of beef.....	48.--	
37	Grilled Entrecôte (sirloin of beef).....	39.--	
38	Café de Paris Entrecôte.....	43.--	
39	Piccata (veal scalope with butter).....	33.--	
40	Escalope with marsala wine sauce (veal).....	35.--	
41	Escalopes with cream (veal).....	38.--	
42	Châteaubriand (grilled with bearnese sauce).....	98.--	(2 pers.)
43	Milanese escalope with spaghetti and tomatoes-sauce (turkey).....	25.--	
67	Pork chop (breaded cutlet fried in butter).....	28.--	

Fish

(with vegetables)

73	Fillets of plain sole (with butter and sage).....	39.--	
74	Fillets of golden sole (covered in egg).....	39.--	
75	Fillets of sole "meunière" (with meat sauce).....	39.--	

Specialties

(with vegetables)

44	Borgogna snails (12 pieces).....	24.--	
45	Colibrì frogs'legs with white rice.....	45.--	
46	Bourguignonne fondue (450 g.).....	98.--	(2 pers.)
47	Châteaubriand (prepared on a flame).....	120.--	(2 pers.)
48	Tartar steak (prepared at the table).....	95.--	(2 pers.)
49	Wellington-Colibrì fillet of beef.....	48.--	
50	Cheese fondue.....	68.--	(2 pers.)
51	Crêpes Suzette on a flame (prepared at the table).....	55.--	(2 pers.)
52	Egg-flip with marsalawine.....	12.--	
68	Fondue Chinoise (450 g.).....	95.--	(2 pers.)

Desserts

53	Fruit salad with fresh fruits.....	8.--	
54	Fruit salad with fresh fruits and ice-cream.....	11.--	
55	Meringue with cream.....	9.--	
56	Meringue with cream and ice-cream.....	11.--	
52	Egg-flip with marsalawine.....	12.--	
57	Coupe Colibrì (fresh fruit salad, ice-cream, cream).....	12.--	
58	Coupe Denmark.....	12.--	
59	Coupe Bella Elena.....	12.--	
60	Coupe Melba.....	12.--	
61	Mixed ice-cream (each ball).....	3.50	
62	Mixed ice-cream with cream.....	11.--	
63	Cassata (Sicilian ice-cream with candied fruits).....	9.--	
64	Cassata (Sicilian ice-cream with candied fruits and cream).....	11.--	
65	Vodka sorbet.....	13.--	
66	Café Glacé.....	12.--	
69	Irish Coffee.....	13.--	
51	Crêpes Suzette on a flame (prepared at the table).....	55.--	(2 pers.)

Vins blancs Weiss-Wein Vini bianchi White Wine CH Fr.

	Ticino / Tessin	7/10	3/8
100	Merlot	44.--	
	Svizzera / Suisse		
101	Fendant	37.--	19.--
102	Johannisberg.....	39.--	
103	Yvorne	45.--	
104	Neuchâtel.....	45.--	
	Italia / Italie		
105	Verdicchio.....	35.--	
106	Soave.....	35.--	
107	Orvieto secco	35.--	
	Francia / France		
108	Sauternes	55.--	
109	Chablis	55.--	

Vins rouges Rot-Wein Vini rossi Red Wine

	Ticino / Tessin	7/10	3/8
110	Merlot	35.--	19.--
111	Merlot Riserva.....	42.--	
113	Merlot Selezione Colibrì - INFINITO	42.--	
	Svizzera / Suisse		
114	Dôle	40.--	
115	Pinot Noir	44.--	
	Italia / Italie		
116	Barolo.....	66.--	
117	Barbera	35.--	
118	Gattinara	66.--	
119	Bardolino	35.--	
120	Barbaresco	66.--	
121	Chianti.....	42.--	
122	Valpolicella	35.--	
	Francia / France		
124	Châteauneuf du Pape.....	66.--	
125	St. Emilion	66.--	
126	Beaujolais.....	42.--	

Vins rosés Rose-Wein Vini rosati Rosé Wine CH Fr.

7/10

127 Merlot	44.--
128 Oil de Perdrix - Neuchâtel	49.--

Vins ouverts Offene Wein Vini aperti Wine in carafe

Blancs / Weiss / Bianchi / White

	1 lt.	1/2	3/10	2/10	1/10
131 Fendant	35.--	20.--	12.--	8.--	4.--
132 Johannisberg	40.--	22.50	13.50	9.--	4.50
133 Frascati	30.--	17.50	10.50	7.--	3.50
134 Merlot del Ticino	38.--	20.--	12.--	8.--	4.--

Rouges / Rot / Rossi / Red

137 Merlot del Ticino	38.--	20.--	12.--	8.--	4.--
139 Barbera del Piemonte	30.--	17.50	10.50	7.--	3.50
140 Chianti	38.--	20.--	12.--	8.--	4.--
141 Rosè	38.--	20.--	12.--	8.--	4.--

Mousseaux Schaum-Wein Spumanti Sparkling Wine

7/10

145 Moscato spumante brut oppure demi-sec	35.--	
146 Henkell Trocken Piccolo		18.--
147 Prosecco	45.--	
148 Prosecco "flute"		7.--

Champagnes

	7/10	3/8
152 Veuve Cliquot, brut sans année	110.--	59.--
153 Veuve Cliquot, demi-sec	110.--	
154 Moët & Chandon, brut	105.--	56.--
155 Moët & Chandon, DOM PERIGNON	280.--	
156 Pommery & Greno, brut	95.--	49.--
157 Campagne "flute"		17.--