

Antipasti

Tartara di bue , (1,3,10) scottata nel pane "Pücia", salsa al tartufo nero autunnale e scarola riccia	20
Gamberi tigre , (2,4,5,6) insalata romana, salsa americana e rafano fresco	20
Testina di vitello croccante , (1,3,5,9,10,12) fagiolini verdi, rapa rossa e senape in grani	18
Acciughe del mar Cantabrico , (1,3,4,7) burro salato e pane svizzero	17
Uovo in camicia , (3,6,7) crema di patate e speck croccante	17
Quaglia , (6,9) indivia belga, salsa al mandarino e pepe rosa	19
Carpaccio di cervo , (7,9) sedano rapa e procini sott'olio	19

Primi

Tagliolini , (1,3,7,9) tartufo nero autunnale e rapa bianca	20
Spaghetti al nero di seppia , (1,2,3,4,7,13) cozze, vongole, gamberi e pomodoro datterino	19
Maccheroni al torchio , (1,3,7,9) ragout di capriolo, ginepro e mirtilli rossi	19
Fusilloni , (1,4) crema all' uovo, porri e Speck	19
Cappelletti , (1,3,7,9) ripieni di stinco di vitello, salsa al tartufo autunnale e Parmigiano Reggiano	20
Il consommé di gallina , (1,3,7,9) tortellini	13
Crema di zucca e citronella , (1,7,12) guancialetto croccante e crostini di pane	13

Secondi

Tonno in crosta di sesamo , (4,6,7,11,12) cavolfiore, olive nere e maionese alla salsa di soia	28
Salmerino , (4,7,8) crema di patate e schiuma al vino bianco	28
Stinco di maialino , (5,9) patate, cipolla brasata e porcini	27
Cervo , (7,9) purea di sedano rapa e cappuccio rosso brasato	35
Petto d'anatra , (5,6,9,11) Pak Choi, salsa di soia, chilly e noci macadamia	28
Ribeye , (2,3,4,7,9,12) gamberoni, asparagi verdi e salsa bernese	39
Spalla di vitello brasata , (1,6,7,9) spinaci, tartufo nero autunnale e spuma di patate	28

Dessert

Formaggio dal nostro maso “Lüch da Pcei” , (1,7) miele e marmellate locali	16
Tortino al cioccolato Valrhona , (1,3,7) amarena e gelato al fior di latte	14
Canerderli di ricotta , (1,3,7,8) ripieni al gianduia e salsa ai frutti di bosco	11
Yogurt del nostro maso “Lüch da Pcei” , (1,7,8) mango, mirtili e crumble	11
Coppa di gelato alla vaniglia , (1,3,7,8) lamponi freschi, caldi e panna montata	11
Creme Brullée , (3,7,8) alla cannella, arance marinate e gelato al bacio	11
Semifreddo , (3,7) al miele e papavero con salsa allo yogurt e mirtili rossi	11

Kalte Vorspeisen

Tartar vom Ochsen , (1,3,5,10) in Schüttelbrot angebraten, Frisée-Salat und Herbsttrüffel-Sauce	20
Tiger-Garnelen , (2,4,5,6) Romana Salat, amerikanisches Dressing und frischer Meerrettich	20
Gebackener Kalbskopf , (1,3,5,9,10,12) Grüne Bohnen, rote Rüben und körniger Senf	18
Cantabrico Sardellen , (1,3,4,7) gesalzene Butter und Wurzelbrot	17
Pochiertes Ei , (3,6,7) Kartoffelcreme und knuspriger Speck	17
Wachtel , (6,9) Chicoree, Mandarinsauce und rosa Pfeffer	19
Carpaccio vom Hirsch , (7,9) eingelegte Steinpilze, Knollensellerie und Thymianöl	19

Warme Vorspeisen

Tagliolini , (1,3,7,9) schwarzer Herbsttrüffel und weiße Rübe	20
Sepiatinte Spaghetti , (1,2,3,4,7,13) Miesmuscheln, Venusmuscheln, Garnelen und Datteltomaten	19
„Maccheroni al torchio“ , (1,3,7,9) Rehragout, Wacholderbeeren und Preiselbeeren	19
Cappelletti , (1,3,7,9) mit Kalbsstelze gefüllt, Herbsttrüffelsauce und Parmesan	20
Fusilloni , (1,4) Eiercreme, Lauch und Speck	19
Hühnerkraftbrühe , (1,3,7,9) Hausgemachte Tortelli	13
Kürbis-Zitronengrascremesuppe , (1,7,12) knuspriger Wangenspeck und Brotcrôutons	13

Hauptgerichte

Thunfisch in Sesamkruste , (4,6,7,11,12) Blumenkohl, schwarze Oliven und Soja-Mayonnaise	28
Saibling , (4,7,8) Kartoffelcreme und Weißweinschaum	28
Stelze vom Jungschwein , (5,9) Kartoffel-Steinpilzgeröstl	27
Hirsch , (7,9) gedünstetes Blaukraut, Selleriewurzelcreme	35
Entenbrust , (5,6,9,11) Pak Choi, Sojasauce, Chili und Macadamia Nüsse	28
Ribeye , (2,3,4,7,9,12) Riesengarnelen, grüner Spargel und Sauce Bernaise	39
Geschmorte Kalbsschulter , (1,6,7,9) Spinat, schwarzem Herbsttrüffel und Kartoffelespuma	28

Dessert

Käsevariation vom Lüch da Pcei-Hof , (1,7) Honig und Chutney	16
Valrhona Schokoladentörtchen , (1,3,7) Sauerkirschen und Milchrahmeis	14
Topfenknödel , (1,3,7,8) Nougatfüllung und Waldbeerensauce	11
Joghurt vom Lüch da Pcei-Hof , (1,7,8) Mango, Heiderlbeeren und Mürbteig-Crumble	11
Heiße Liebe , (1,3,7,8) frische und warme Himbeeren, Vanilleeis und Schlagsahne	11
Zimt-Crème Brûlée , (3,7,8) Marinierte Orangen und Bacio-Eiscreme	11
Honig-Mohn Halbgefrorenes , (3,7) Joghurtsauce und Preiselbeeren	11

Starters

Beef Tartare , (1,3,10) fried in „Pücia“ bread, autumn black truffle sauce and curly endive	20
Tiger prawns , (2,4,5,6) roman salad, American sauce and fresh horseradish	20
Crispy veal cheese , (1,3,5,9,10,12) green beans, beetroot and wholegrain mustard	18
Cantarbico anchovies , (1,3,4,7) salted butter and Swiss bread	17
Poached egg , (3,6,7) potato cream and crispy Speck	17
Quail , (6,9) belgian endive, tangerine sauce and pink pepper	19
Venison Carpaccio , (7,9) celeriac and porcini mushrooms in oil	19

First Courses

Tagliolini , (1,3,7,9) autumn black truffle and white turnip	20
Squid ink Spaghetti , (1,2,3,4,7,13) mussels, clams, prawns and datterino tomato	19
Maccheroni al torchio , (1,3,7,9) venison ragout, juniper berries and cranberries	19
Fusilloni , (1,4) egg cream, leek and speck	19
Cappelletti , (1,3,7,9) filled with veal shank, black autumn truffle sauce and Parmigiano Reggiano cheese	20
Chicken consommé , (1,3,7,9) tortellini	13
Pumpkin cream soup and citronella , (1,7,12) crispy guanciale (cheek) and bread croutons	13

Main Courses

Tuna in sesame crust , (4,6,7,11,12) cauliflower, black olives and soy sauce mayonnaise	28
Char , (4,7,8) potato cream and white wine foam	28
Shin of piglet , (5,9) potato, braised onion and porcini mushrooms	27
Venison , (7,9) Celeriac puree and braised red cabbage	35
Duck breast , (5,6,9,11) Pak Choi, soy sauce, chilly and macadamia nuts	28
Rib-Eye steak , (2,3,4,7,9,12) prawns, green asparagus and sauce béarnaise	39
Braised veal shoulder , (1,6,7,9) spinach, autumn black truffle and potato foam	28

Dessert

Cheese selection from our dairy farm “Lüch da Pcei”, (1,7) local chutney and honey	16
Valrhona chocolate soufflé, (1,3,7) amarena cherries and fior di latte ice cream	14
Sweet Ricotta dumplings, (1,3,7,8) filled with gianduja, wild berry sauce	11
Fresh natural yogurt from Lüch da Pcei, (1,7,8) mango, blueberries and crumble	11
Vanilla ice cream, (1,3,7,8) fresh and warm raspberries, whipped cream	11
Cinnamon Crème Brulèe, (3,7,8) marinated oranges and bacio ice cream	11
Semifreddo, (3,7) honey and poppy seed and cranberries yogurt sauce	11