



STARTERS


Assorted salads from our buffet with dressings and condiments

Fonduta
Italian cheese soup with pear and Ciabatta 

Brodetto
Italian Fishsoup with tomatoes, prawns, salmon, mussels and garlic bread 

Schiaccina
Pita bread with rosemary, olive oil, garlic, fleur de sel


Carne Cruda 120 g / 150 g
Beef tartar with egg yolk, truffle cream and champignons


Vitello tonnato
Brown butter, capers, jus and crispbread 



PASTA

Casarecce with wild boar ragout
Nduja, basil, porcini mushrooms and pecorino

Fried vegetable Lasagna
Tomato sauce, courgettes, and basil pesto 

Papardelle with a creamy morel sauce
Spring onions, dried tomatoes and Parmesan 

Risotto a la Milanese,
Dried tomatoes, basil. Olives and brown butter 

Spaghetti or Rigatoni from Garofalo

Napoli 

Aglio olio e peperoncini 

Bolognese







DESSERT

Warm soft center chocolate cake
with milk ice cream and berries

"Bienenstich"
with honey from Schnafigg, quark from Maran and almonds

Baked Yoghurt
crumble, berries, caramel chip

Taverne Tiramisu

 Lactose free  Gluten free  Vegetarian  Vegan

Small Large

17

16

18

14

25 34*

26

Small Large

23 28

19 25

21 27

21 27

17 23

17 23

19 27

16

16

16

16



MEAT FROM THE HOT STONE

FROM SWITZERLAND

	180 g	350 g	500 g
Swiss Prime veal ribeye	51	88*	120*
Angus beef tenderloin	69*	105*	134*
Swiss Prime ribeye (ca. 5 weeks dry aged)	50	83*	110*
Point steak from Swiss beef	47	63*	85*
Beer-fed pork cutlet 250 g	39		
Corn-fed chicken breast from St. Gallen	36		
Lamb rack from the Grisons 200 g	52*		

INTERNATIONAL

	180 g	350 g	500 g
Angus beef tenderloin	59	94*	128*
Horse filet	44	62*	84*
Rack of lamb 200 g	48		

SIDE DISHES AND SAUCES


One side dish is included, each additional side dish is 8

Baked potato with sour cream | French fries
Potato wedges | Sweet potato fries | Potato gratin
Seasonal vegetables | Spinach | Mushrooms with garlic butter

One sauce is included, each extra sauce is 5

Smoked barbecue sauce | Herb-truffle butter | Tomato-chili salsa
Chimichurri | Cocktail sauce with whisky | Green pepper sauce

SEAFOOD AND FISH

Black Tiger King Prawns with Chili
Olives, peanuts, lemon, and thyme 


Monkfish 47

Lobster sauce, lemon, Swiss chard, potato gnocchi 42



Dishes with * are not included in the Kul(m)inarian Dine Around

PIZZA

Pizza Margherita 
Tomatoes, Mozzarella, Basil

Pizza Diavola
Tomatoes, Mozzarella, Oregano, Mushrooms,
Spicy salami, Garlic

Pizza Prosciutto
Tomatoes, Mozzarella, Oregano, Ham

Pizza Prosciutto e Funghi
Tomatoes, Mozzarella, Ham, Mushrooms, Oregano

Pizza Tropicana
Tomatoes, Mozzarella, Pineapple, Ham 23


Pizza Rustica
Tomatoes, Mozzarella, Gorgonzola, Bacon,
Spinach, Onions, Oregano, Garlic 23


Pizza Quattro Stagioni
Tomatoes, Mozzarella, Ham, Mushrooms,
Anchovies, Artichokes, Oregano 25

Pizza Deliziosa
Tomatoes, Mozzarella, Swiss chicken, Oregano,
Marinated eggplant, Ricotta cheese, Chives 26


PIZZA BIANCA

Pizza Mascarpone
Mascarpone, Cherry tomatoes, Mozzarella,
Parma ham, Rocket salad 25

Pizza Boscaiola
Mozzarella, Garlic sauce, Mixed mushrooms
Dried tomato, Spring onion, Pesto  23

Pizza Verdura
Mozzarella, Courgettes, Eggplant, Cherry tomatoes,
Olives, Buffalo mozzarella  24

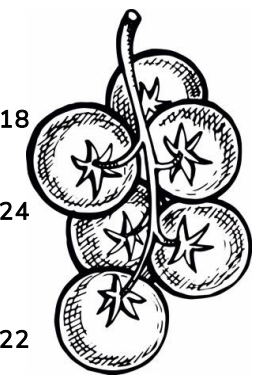
Pizza Capricciosa
Mozzarella, Alpine cheese, Potato, Bresaola,
Mushrooms, Rocket, Parmesan 25

Pizza Capra
Mascarpone, Goat cheese, Figs, Honey, Thyme  25

PIZZA PARTY

Create your favourite pizza

Please make your choice on the order form
and our Pizzaiolo will prepare your favourite pizza.



Taverne
FAMILY STYLE

All prices in CHF and including VAT