

menu

continuously until late at night

our pizzas (napoli) from the stone oven

- **margherita** tomatoes, mozzarella, oregano **Fr. 15.00** a,g
- **funghi** tomatoes, mozzarella, mushrooms, oregano **Fr. 17.00** a,g
- **prosciutto** tomatoes, mozzarella, ham, oregano **Fr. 18.00** a,g
- **prosciutto/funghi** tomatoes, mozzarella, ham, mushrooms, oregano **Fr. 20.00** a,g
- **salsiccia piccante** tomatoes, mozzarella, spicy salami, black olives, oregano **Fr. 20.00** a,g
- **calabrese** tomatoes, mozzarella, ham, spicy salami, mushrooms, oregano **Fr. 21.00** a,g

snacks

- **tarte with crème fraîche, bacon & onions (stoneoven)** **Fr. 18.50** a,g
- **vegetarian tarte with crème fraîche, mushrooms & cheese** **Fr. 15.50** a,g
- **1 garlic-baguette** **Fr. 10.00** a,g
- **1 dry sausage with maggia-bread** **Fr. 11.50** a
- **2 dry sausages with 2 maggia-breads** **Fr. 18.50** a
- **1 raw bacon block to slice yourself with 1 maggai-bread** **Fr. 14.00** a
- **½ tomme fleurette soft cheese with 1 maggia-bread** **Fr. 11.50** a,g
- **1 tomme fleurette soft cheese with 2 maggia-breads** **Fr. 18.50** a,g
- **2 cheesecakes (approx. 20min)** **Fr. 10.00** a,c,g
- **6 handmade mini ham-croissants (approx. 20min)** **Fr. 12.00** a,g,m
- **Platter with local specialties (½ tomme fleurette, 1 raw bacon block to slice yourself, 1 dry sausage with 2 maggia-breads) perfect for 2-4 people** **Fr. 29.00** a,g

vegetarian

- **margherita** tomatoes, mozzarella, oregano **Fr. 15.00** a,g
- **funghi** tomatoes, mozzarella, mushrooms, oregano **Fr. 17.00** a,g
- **vegetarian tarte with crème fraîche, mushrooms & cheese** **Fr. 15.50** a,g
- **1 garlic-baguette** **Fr. 10.00** a,g
- **½ tomme fleurette soft cheese with 1 maggia-bread** **Fr. 11.50** a,g
- **1 tomme fleurette soft cheese with 2 maggia-breads** **Fr. 18.50** a,g
- **2 cheesecakes (approx. 20min)** **Fr. 10.00** a,c,g

canned fish

with toast bread and caper

Anchovies, sardines, and tuna are ideal apéritif accompaniments to white wines and champagne (or other sparkling wines). Perfect to share

- **Cantabrian anchovy fillets Codeas Gold, 48g** Fr. 18.00 a,d,f
- **«el Cabricho» Cantabrian anchovy fillets Octavillo 50g** Fr. 24.00 a,d,f
- **Little Sardines Caliber 12/15 LB 30, La Brújula, 115g** Fr. 19.50 a,d,f
- **Sardines in Olive Oil and Lemon, «la belle iloise», 115g** Fr. 16.00 a,d,f
- **Vintage Sardines 2019 Cossais, «La Perle des Dieux», 115g** Fr. 22.00 a,d,f
- **Sardines in Olive Oil, Pizomail, «La Perle des Dieux», 115g** Fr. 18.00 a,d,f
With Garlic, Tomatoes and Pepperoncini
- **Tuna Fillets Ventresca «carloforte» 150g** Fr. 42.00 a,d,f
- **Ventresca red Tuna, «IV Regia di Sardegna»,
LE MAREVIGLIE, 340g (perfect for 3 Peoples and more)** Fr. 65.00 a,d,f
- **Limfjord Cockles (Vongole), FANGST, 110g** Fr. 19.00 a,d,f

Allergen Information – Codex

a	gluten-grain	b	crustacean	c	eggs
d	fish	e	nuts	f	soja
g	milk/lactose	h	peel fruits	I	celery
m	mustard	n	sesame	o	sulfite
p	lupins	r	molluscs		