



« THE BEST CLASSICS EVER »

LUNCH TIME AU RESTAURANT « THE CHELSEA » | 12H00 – 14H00

ENTRÉES - 24 CHF

REVISITED SALAD “NIÇOISE” WITH FRESH TUNA AND 63°C EGG

GRAVLAX OF “SWISS SALMON”, SAUCE WITH DILL AND MUSTARD

VITELLO TONNATO

PASTA - 28 CHF

SPAGHETTI ALLA CARBONARA

FETTUCCHINE WITH BASIL, GENOVESE PESTO, POTATOES AND GREEN BEANS

POTATO GNOCCHI ALLA SORRENTINA

FISH & MEAT- 48 CHF

ZANDER FILLET “FROM THE ALPS” WRAPPED WITH BACON, SAUCE BEURRE BLANC AND CHERVIL

BREADED VIENNESE-STYLE VEAL CUTLET, LEMON AND LINGONBERRIES

WARM POTATOES SALAD WITH RADISH AND CUCUMBER

BEEF ENTRECÔTE FROM “SAANENLAND, BEARNAISE SAUCE, FRENCH FRIES, BRAISED ROMANA SALAD
AND CONFIT CHERRY TOMATOES

LES COUPES GLACÉES - 15 CHF

COUPE TIRAMISÙ : SAVOJARDO BISCUIT, MASCARPONE ICE CREAM, COFFEE, ESPUMA OF MASCARPONE AND COFFEE GRANITA

COUPE PEACH MELBA : ICECREAM, ALMOND CRUMBLE , RASPBERRY AND SYRUP PEACH

AFFOGATO WITH COFFEE : VANILLA ICE CREAM AND ESPRESSO

AFFOGATO MATCHA : VEGAN ALMOND ICE CREAM AND MATCHA

ICE CREAM COOKIE SANDWICH : COOKIES WITH CHOCOLATE AND HAZELNUTS ICE CREAM

ATELIER SUCRÉ

DISCOVER OUR SELECTION OF INDIVIDUAL PASTRIES, FRESHLY PREPARED EVERY DAY
BY OUR PASTRY CHEF, ALESSIA