



MENU IN ENGLISH

FLAME CAKE (FLAMMKUCHEN)



Flame cake Original (Alsace) <i>Bacon, onions</i>	16.90
Flame cake Formaggio <i>4 different cheese, cherry-tomatoes, onions</i>	17.30
Flame cake Tricolore <i>Mozzarella, tomatoes, grana padano, arugula, olive oil</i>	19.20
Flame cake Salame (Spicy) <i>Salami, pepperoncini, corn and onions</i>	19.20
Flame cake Neptun <i>Tuna, capers and onions</i>	19.30
Flame cake Popeye <i>Herb cream cheese, young spinach, grana padano, walnuts</i>	20.00
Flame cake Pomo Rosso Piccante (Spicy) <i>Dried Tomatoes, feta cheese, mozzarella, basil</i>	20.20
Flame cake Greco <i>Pepperoni, feta cheese, black olives and onions</i>	20.20
Flame cake Taleggio dolce <i>Taleggio cheese, figs, walnuts and honey</i>	20.90
Flame cake Asia Style (Spicy) <i>Asia vegetables, onions, pepperoncini, peanuts, sesame oil, coriander</i>	22.80
Flame cake Carpaccio <i>Beef carpaccio, olive oil, capers, onions, grana padano</i>	23.20
Flame cake salmon <i>Salmon, leek, capers, onions</i>	23.20



CHEESE, DRY MEAT, SALUMERIA, CROSTINI

Apéro plate 17.40
Olives, dried tomatoes, salami, cheese

Meat plate 22.50
4 different meat varieties, olives, cherry-tomatoes

Cheese plate 22.00
4 different cheese, olives and onions

Grottino plate 29.90
Dried meat, cheese, salami, olives, dried tomatoes

All plates are served with bread, potatoes and fig mustard.

Crostini Tatar 29.50
Fresh steak tatar with toasted bread

Crostini Mista 14.90
Toasted bread with 4 different paste

Fish crispy (Egli) with tartar sauce 19.90

Fish crispy (Egli) with tartar sauce and mixed salad 31.50



SOUPS

Goulash soup	9.90
Grison barley soup	9.80
Tomato cream soup	9.50

SALADS

Small green salad (seasonal)	7.20
Mixed salad (seasonal) <i>(small portion CHF 9.20)</i>	15.00
Arugula Salad <i>Green salad, arugula, grana padano, pine nuts</i>	16.80
“Tom Mozz” Salad <i>Tomatoes, mozzarella, basil</i>	16.90
Greco Salad <i>Green salad, tomatoes, cucumbers, onions, olives, pepperoni, feta cheese</i>	18.80
„Thun“ Salad <i>Green salad, tuna, tomatoes, onions, black olives</i>	18.50
Young spinach (Popeye) Salad <i>Green salad, young spinach, taleggio cheese, walnuts, figs</i>	19.80
Salad del capo <i>Green and carrot salad, tomatoes, feta cheese, grana padano, pine nuts</i>	19.80
Salad Avocado-Gamberetti <i>Green salad, tomatoes, avocados and shrimps</i>	20.00



DESSERT

Flame cake “Sweet Dream” 16.90
Apple, cinnamon, maple syrup, cream

Grottino “Glüschterli” (Small dessert) served with coffee 9.90
Small seasonal dessert served with coffee or espresso

Chocolate cake 6.70

Homemade fruit cake (as long as on stock) 6.00

Nut croissants, almond croissants 3.90

With cream, extra charge CHF 1.–

GLACE

Mövenpick (cup of ice cream 175 ml) 6.80
*Vanilla, Caramelita, Chocolate, Stracciatella,
Espresso, Raspberry-Strawberry, Maple Walnut,
Double cream of Gruyere & Meringues*

Affogato 8.90
Vanilla ice cream doused with espresso

With cream, extra charge CHF 1.–

APERERO, OCCASIONS, BIRTHDAY....

We offer the special occasion for companies. Be it a short aperitif, a small company event or is it the long-prepared birthday party...

BRUNCH

from 32.00

By appointment we will organize a hearty meal for you and cozy brunch in the cozy Grottino in a wonderful atmosphere.