



## ENTREES & FLAMMENKUEECHEN DE ALSACE

<b>Casa Nostra</b>	<b>265</b>
with crème fraîche, gorgonzola, pancetta, red wine caramelized onions, pears and Muscat	
<b>Parma</b>	<b>265</b>
Crème fraîche, Italian herbs, Parma ham, slices of Parmigiano, figs and arugula with sprinkles of port wine	
<b>Salmon</b>	<b>275</b>
Philadelphia crème fraîche, smoked salmon onions, lemon, arugula, capers and horseradish essence	
<b>Date Delight</b>	<b>145</b>
Roasted bacon wrapped dates filled with blue cheese served in a lodge pan with cider	
<b>Roasted Cauliflower al foie gras</b>	<b>215</b>
Roasted in our pizza oven topped with a prune, port wine and foie gras of duck reduction (Preparation takes 25 min)	
<b>Melted Brie with Bacon Powder</b>	<b>225</b>
Melted Brie cheese with bacon powder on a cherry-balsamic reduction	
<b>Parma Ham Rolls</b>	<b>175</b>
Parma ham filled with figs, oranges and slices of Parmigiano on a cranberry and blueberry balsamic reduction	
<b>Tuna Tartare</b>	<b>215</b>
Small pieces of yellow tail tuna infused with olive oil, lime, orange, coriander, and scallions	

## FONDUE

- Traditional Swiss Cheese Fondue** **445**  
Gruyere, Emmenthal and Appenzel cheeses with white wine and Kirsch, served with bread, apple and pear

## SALADS

- Poppey Salad with Pears and Goat** **185**  
Organic spinach with pears, goat cheese and nuts on a Italian dressing
- Caprese Salad Casa Nostra style** **195**  
Fresh mozzarella with slightly roasted tomatoes, basil, and a balsamic-wild berries reduction
- Greek Mediterranean Salad** **165**  
Mediterranean salad with cucumber, tomatoes, olives, and feta cheese with house vinagrette
- Roasted Beet Salad** **170**  
Roasted beets with nuts, goat cheese with orange balsamic dressing
- Cesar Salad** **240**  
Regional recipe with parmesan, anchovies, olive oil, lime, mustard, and garlic

## PASTA

### **Tagliatelle Rueda Parmigiano Reggiano** **435**

Tagliattelle prepared in the king of Italian cheeses, matured for 3 years, flambée with brandy

\* With Serrano ham and mushrooms **510**

### **Fagottini with Duck Confit** **465**

With a red wine reduction on a caramelized onion, white wine sauce with a touch of Marsala

### **Tagliatelle al Diablo (spicy)** **425**

Whole shrimps flambee in vodka with a tomato, chipotle, serrano chilly and pepperoncini sauce

### **Ocean Black Pappardelle** **425**

Squid ink pappardelle with artichoke, cherry tomatoes, shrimps on a white wine olive oil sauce

### **Rabbit a la Napolitana with Pappardelle** **385**

Bolognese style rabbit cooked in its own consomé and white wine with tomatoes, garlic, and onions with a touch of serrano and italian herbs

### **Ravioli Casa Nostra** **365**

Ravioli filled with flambee beet, caramelized pears, blue cheese, nuts and mascarpone on a beet, pears, white wine sauce with a touch of mascarpone

# EARTH & SEA SPECIALTIES

- Filet Café de Paris from el Rancho el 17** **575**  
Cuts of local beef tenderloin on a Café de Paris cream sauce with touches of white wine and cognac served with homemade pasta and mushrooms
- Black Gold Tenderloin** **675**  
Veal tenderloin on a port wine and truffle essence reduction with fresh black summer truffles from Italy
- Brasato of chicken Piemontese “Mexican style”** **445**  
Chicken breast from local organic chicken marinated and cocked for hours with touches of chile and Sherry with white wine served with vegetables and polentita
- Cinghiale de Jalisco** **545**  
Organic and free grazing Wild boar stew cocked in its marinade for four hours topped with mushrooms, artisanal bacon, croutons and onion pearls served with Spätzle and vegetables
- Spicy honey-garlic wrapped Shrimps** **480**  
Shrimps wrapped with Parma ham filled with fresh cheese, honey, garlic, chili and lemon served with rice and vegetables
- Yellow Tail Tuna with Pistachio** **435**  
Seared yellow tail tuna with pistachio and a variety of different seeds and citric foam served with mustard rice and vegetables
- Beef Ossobuco from Rancho el 17 “al Ticino”** **490**  
Traditional family recipe from Ticino, 500/600g of beef in bone cooked for hours in red wine consommé and vegetables served with roasted “polentitas”
- Beef Ossobuco from Rancho el 17 “Casa Nostra”** **495**  
Britannic Inspired beef in bone, flambee with vodka and cooked for hours in Guinness beer, orange juice, vegetables and refined with horseradish served with roasted “polentitas”
- Salmon Filet with a Mango Cilantro Sauce** **435**  
Salmon fillet served in a mango cilantro sauce a hint of chilli, with a touch of mezcal, served with rice, and vegetables

## DESSERTS

<b>Basket made of churros filled with a carajillo cream with Licor 43</b>	<b>165</b>
<b>Merengue Nest “pavlova style” filled with a pulque fruit cream and fresh herbs</b>	<b>150</b>
<b>Swiss Mousse au Chocolat</b>	<b>150</b>
<b>Cheesecake with Forest Fruit Chutney</b>	<b>150</b>
<b>Chocolate Volcano with Ice Cream</b>	<b>175</b>
(Preparation takes 35 min)	
<b>Sorbet and ice cream</b>	<b>95</b>

All our plates are  
freshly done at the  
moment and take

