



ENTREES & FLAMMENKUEECHEN DE ALSACE

Casa Nostra	265
with crème fraîche, gorgonzola, pancetta, red wine caramelized onions, pears and Muscat	
Parma	265
Crème fraîche, Italian herbs, Parma ham, slices of Parmigiano, figs and arugula with sprinkles of port wine	
Salmon	275
Philadelphia crème fraîche, smoked salmon onions, lemon, arugula, capers and horseradish essence	
Date Delight	145
Roasted bacon wrapped dates filled with blue cheese served in a lodge pan with cider	
Roasted Cauliflower al foie gras	215
Roasted in our pizza oven topped with a prune, port wine and foie gras of duck reduction (Preparation takes 25 min)	
Melted Brie with Bacon Powder	225
Melted Brie cheese with bacon powder on a cherry-balsamic reduction	
Parma Ham Rolls	175
Parma ham filled with figs, oranges and slices of Parmigiano on a cranberry and blueberry balsamic reduction	
Tuna Tartare	215
Small pieces of yellow tail tuna infused with olive oil, lime, orange, coriander, and scallions	
Jicama Tacos	140
Jicama thinly sliced filled with seasonal vegetables and fruits with a creamy avocado sauce	

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
- “Züri-Gschnetzlets” Casa Nostra style with Veal or Chicken**
One of the favorite Swiss national dishes
- Veal** **545**
Emince of veal with mushrooms, red wine sauce, parsley and our touches of caramelized prunes, bacon and a touch a bitter chocolate served with rice or home made pasta
- Chicken** **465**
Emince of organic chicken breast with mushrooms, white wine and our touches of caramelized supreme of Oranges, tamarind and Cointreau served with rice or home made pasta 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 “Toronguaya”** **435**
Salmon fillet served in a grapefruit-guava and fresh parsley sauce, a hint of chipotle, with a touch of mezcal, served with rice, and vegetables

DESSERTS

Basket made of churros filled with a carajillo cream with Licor 43	165
Merengue Nest “pavlova style” filled with a pulque fruit cream and fresh herbs	150
Swiss Mousse au Chocolat	150
Cheesecake with Forest Fruit Chutney	150
Chocolate Volcano with Ice Cream	175
(Preparation takes 35 min)	
Fondue au Chocolate (2 pers)	210
Sorbet and ice cream	95

All our plates are
freshly done at the
moment and take

