

ENTREES & FLAMMENKUEECHEN DE ALSACE

Casa Nostra

230

with crème fraîche, gorgonzola, pancetta, red wine
caramelized onions, pears and Muscat

Parma

240

Crème fraîche, Italian herbs, Parma ham, slices of
Parmigiano, figs and arugula with sprinkles of
port wine

Salmon

270

Philadelphia crème fraîche, smoked salmon onions,
lemon, arugula, capers and horseradish essence

Date Delight

125

Roasted bacon wrapped dates filled with blue
cheese served In a lodge pan with cider

Roasted Cauliflower al foie gras

180

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

185

Melted Brie cheese with bacon powder on a
cherry-balsamic reduction

Parma Ham Rolls

155

Parma ham filled with figs, oranges and slices of
Parmigiano on a cranberry and blueberry
balsamic reduction

Tuna Tartare

190

Small pieces of yellow tale tuna infused with
olive oil, lime, orange, coriander, and scallions

Jicama Tacos

125

Jicama thinly sliced filled with seasonal vegetables
and fruits with a creamy avocado sauce

FONDUE

Traditional Swiss Cheese Fondue

395

Gruyere, Emmenthal and Appenzel cheeses with
white wine and Kirsch, served with bread, apple
and pear

SALADS

Poppey Salad with Pears and Goat 175

Organic spinach with pears, goat cheese and nuts on a Italian dressing

Caprese Salad Casa Nostra style 180

Fresh mozzarella with slightly roasted tomatoes, basil, and a balsamic-wild berries reduction

Greek Mediterranean Salad 145

Mediterranean salad with cucumber, tomatoes, olives, and feta cheese with house vinagrette

Roasted Beet Salad 155

Roasted beets with nuts, goat cheese with orange balsamic dressing

Cesar Salad 225

Regional recipe with parmesan, anchovies, olive oil, lime, mustard, and garlic

DESSERTS

Basket made of churros filled with a carajillo cream with Licor 43 145

Merengue Nest “pavlova style” filled with a pulque fruit cream and fresh herbs 140

Swiss Mousse au Chocolat 135

Cheesecake with Forest Fruit Chutney 135

Chocolate Volcano with Ice Cream 155

(Preparation takes 20 min)

Fondue au Chocolate (2 pers) 195

Sorbet and ice cream 95

PASTA

Tagliatelle Rueda Parmigiano Reggiano **395**

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

* With Serrano ham and mushrroms **475**

Fagottini with Duck Confit **425**

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

Tagliatelle al Diablo (spicy) **390**

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

Ocean Black Pappardelle **390**

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

Rabbit a la Napolitana with Pappardelle **345**

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 **325**

Raviolli 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 **535**

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

“Züri-Gschnetzlets” Casa Nostra style with Veal or Chicken

One of the favorite Swiss national dishes

Veal **495**

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 **425**

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 **445**

Shrimps wrapped with Parma ham filled with fresh cheese, honey, garlic, chili and lemon served with rice and vegetables

Yellow Tail Tuna with Pistachio **385**

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” **465**

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” **465**

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” **390**

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