



## 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

**Game Carpaccio** **325**

Carpaccio of organic venison tenderloin served with  
wild mushroom tartar

**Melted Brie with Bacon Powder** **225**

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

**Cucumber Salmon Rolls** **225**

Thin layers of cucumber and Norwegian smoked salmon filled with  
mango guacamole and touches of mezcal

**Tuna Tartare** **215**

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

## FONDUE

- Traditional Swiss Cheese Fondue** 445  
Gruyere, Emmental and Appenzell 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** **455**

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

\* With Serrano ham and mushrooms **535**

**Bolognese “Imperiale” Sopressini** **385**

100% Sirloin from Rancho el 17 pancetta, guanciale and bone marrow

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

Peeled 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

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

Bolognese style Organic 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 Rancho el 17** 575  
Cut 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
- Poulet organique à l'orange** 545  
Organic chicken breast, sous-vide finished of seared in butter with orange, mezcal and sage sauce and spinach
- Cinghiale de Jalisco** 545  
Organic and free grazing Wild boar stew cooked 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>
<b>Pear Delight (warm)</b>	<b>160</b>
Filled with port wine, gorgonzola, taped with roasted almond, thyme and honey	

All prices include IVA

All our plates are  
freshly done at the  
moment and take

