

Restaurant
le petit Casino

Dear guests and friends of the restaurant „le petit Casino“.

A nice meal with a delicious wine,
no stress or hecticness – that's beautiful.

Our chef, Mr. Marc Berger, and his staff
created for you seasonal and regional dishes.

Enjoy a unique balance between classical and modern cuisine.

Our dishes are prepared with fresh products and are made just in time.

Hostess, Mrs. Anja Wicklein, and her staff recommend you the appropriate
wines to make your visit to a special culinary experience.

MENU

Make your own menu. You can choose different courses from the menu.
If you have any questions, please do not hesitate to ask our service or kitchen
staff. They will be pleased to assist you.

2 course menu with 1 dl wine

CHF 49.00

3 course menu with 2 dl wine

CHF 59.00

4 course menu with 4 dl wine

CHF 79.00

Restaurant
Le petit Casino

SAISONALE KÜCHENREISE

Wine and Dine

Starter

Octopus carpaccio with lemon-pepper vinaigrette

CHF 18.00

Recommended wine:

'Suliccenti' Insolita di Sicilia IGT, 2008

Terre di Giurfo, Vittoria, Italien

10cl CHF 7.50

Soup

Cold Gazpacho with fresh basil bruschetta

CHF 14.00

Recommended wine:

Sauvignon Blanc de Genève AOC 'La Dîme', 2009

Hammel SA, Rolle, Schweiz

10cl CHF 7.00

Main course

*Chicken breast (Switzerland) filled with dried tomatoes and olives
spaghettini with young leaf spinach and feta cheese*

CHF 29.00

Recommended wine:

Copertino Riserva DOC 'Masseria Trajone' 2007

Femar Vini S.r.l., Monteporzio, Italien

10cl CHF 8.00

Restaurant
Le petit Casino

*Fillet of salmon trout with butter sauce
fried artichokes with basil and rocket risotto*
CHF 33.00

Recommended wine:
Pinot Noir du Valais AOC 'Nouveau Salquenen', 2009
Adrian Mathier Nouveau Salquenen AG, Salgesch, Schweiz
10cl CHF 7.50

*Fillet of beef (Switzerland) with horseradish crust
seasonal vegetables and potato balls*
CHF 45.00

Recommended wine:
Aragonez Vinho Regional Terras do Sado, 2008
Agricola do Santo Isidro do Pegões, Portugal
10cl CHF 8.00

Dessert
Pineapple and mint salad
Lime sorbet and sparkling wine
CHF 12.00

Recommended wine:
Moscato d'Asti DOCG 'Biancospino', 2009
La Spinetta, Castagnole Lanze, Italien
10cl CHF 7.50

Restaurant
le petit Casino

SOUPS

Tomato cream soup with fresh basil

CHF 9.00

French onion soup with cheese croutons

CHF 11.00

STARTERS

Seasonal leaf salads with sprouts and croutons
Choose your dressing: balsam vinegar, french or walnut dressing

small portion CHF 8.50

big portion CHF 11.00

Rocket salad with parmesan
and air-dried Grisons meat

small portion CHF 13.00

big portion CHF 17.00

Caesar salad with chicken breast (France) strips
sliced parmesan and croutons

small portion CHF 14.00

big portion CHF 19.00

Prawns with chilli and garlic
warm potato salad with chorizo

small portion CHF 21.00

big portion CHF 28.00

Restaurant
Le petit Casino

MAIN COURSES

Roasted sea bass
Mediterranean vegetables and fried potato cubes

CHF 30.00

Chicken breast (France) with tomato-vanilla Tagliatelle

CHF 29.00

Filet of lamb (New Zeland) with port wine meat juice
glazed green beans and gnocchi Malfatti

CHF 34.00

Sliced veal (Switzerland) Zurich style
steamed tomato and roesti

CHF 36.00

Veal escalope (Switzerland) Viennese style
seasonal vegetables and parsley potatoes

CHF 37.00

Steak of prime ribs  Café de Paris
seasonal vegetables and potato gratin

CHF 38.00

According to your request and our offer
we change the vegetables and garnishings.

Restaurant
Le petit Casino

PASTA AND RISOTTO

Spaghettini; choose your favourite flavour
Carbonara, all'arrabiata, bolognese or with basil pesto and parmesan

small portion CHF 12.00
big portion CHF 17.00

Risotto with sun-dried tomatoes, olives, rocket and parmesan

small portion CHF 15.00
big portion CHF 20.00

Gnocchi Malfatti with baby spinach, cherry tomatoes, pine nuts
gratinated with gorgonzola

small portion CHF 17.00
big portion CHF 22.00

DESSERTS

Panna cotta with marinated peaches

CHF 9.00

Chocolate mousse with whipped cream and fresh fruits

CHF 11.00

Various cheese „Jumi“ with nuts and home made fruit bread
served from our cheese trolley

Price depending on the selection