

STARTERS

italian olives vv 7

vegan aperitivo plate vv 14

pickles / olives / vegan spread / sourdough focaccia

charcuterie plate 20

selection of zanetti cured meat (100g) / sourdough focaccia

alba salad (+ pecorino 2) vv 17

crunchy leaves / mustard dressing / pickled shallots / fresh apples / buckwheat

alba vitello tonnato 26

swiss veal (60g) / tonnato sauce / fresh kohlrabi / fried capers / tarragon oil

giannis stracciatella v 16

stracciatella / roasted eggplant / fried ginger / grapefruit dressing

alba tartare 29

swiss hand cut beef tartare marinated in tarragon oil (100g) / browned butter mayo / cured egg yolk / pickled shallots / parmigiano reggiano / pickled mustard seeds

three shades of gazpacho vv 14 *seasonal*

melon / cucumber / green pepper / beetroot / mint

cantaloupe by the lake 25 *seasonal*

smoked swiss trout / orange melon / confit cherry tomatoes / celery / lemon / parsley / gremolata / basil

sourdough focaccia vv 2

aulus sourdough starter / alba flour mix

SOURDOUGH PIZZA

marinara vv 19

brigade-passata / garlic / oregano

margherita v 23

brigade-passata / alba mozzarella / parmigiano reggiano / basil

diavola 27

brigade-passata / alba mozzarella / spicy salami from ticino / parmigiano reggiano

prosciutto funghi 2.0 29

brigade-passata / alba mozzarella / miso mushrooms / swiss smoked ham / parmigiano reggiano / maggia- pepper

coastal summer 27 *seasonal*

ricotta cream / alba mozzarella / lemon carpaccio / anchovies / mint & dill

courgette collective v 25 *seasonal*

zucchini cream / alba mozzarella / yellow zucchini carpaccio / lemon zest ricotta / basil

extra toppings

- + anchovies 6
- + straciatella 5
- + prosciutto di parma DOP aged 20 months 6
- + swiss smoked ham 6
- + miso mushrooms 2
- + olives 2

DESSERT

tiramisu v 11

ladyfingers / coffee / mascarpone & egg yolk cream / cocoa powder

affogato v 9

vanilla ice cream from rosso arancio / coffee

ice ice baby v 10

vanilla ice cream from rosso arancio / seasonal fruit

VORSPEISEN

italienische oliven vv 7

veganer aperitivo teller vv 14

oliven / pickles / veganer aufstrich / sauerteig focaccia

charcuterie teller 20

auswahl von der zanetti metzgerei in poschiavo (100g) / sauerteig focaccia

alba salat (+ pecorino 2) vv 17

knackige salatblätter / senf dressing / eingelegte schalotten / äpfel / buchweizen

alba vitello tonnato 26

schweizer kalbfleisch (60g) / tonnato-sauce / frischer kohlrabi / frittierte kapern / festragon-öl

giannis stracciatella v 16

stracciatella / geröstete aubergine / frittiertes ingwer / grapefruit-dressing

alba tatar 29

schweizer handgeschnittenes rinds-tartar in estragon-öl mariniert (100g) / braune butter mayo / gebeiztes eigelb / parmigiano reggiano / eingelegte zwiebeln / eingelegte senfkörner

three shades of gazpacho vv 14 *seasonal*

melone / gurke / grüner pfeffer / rote bete / minze

cantaloupe by the lake 25 *seasonal*

geräucherte schweizer forelle / cantaloupe melone / konfierte kirschtomaten / sellerie / zitrone / petersilie / gremolata / basilikum

sauerteig focaccia vv 2

aulus sauerteig starter / alba mehl mix

SOURDOUGH PIZZA

marinara vv 19

brigade-passata / knoblauch / oregano

margherita v 23

brigade-passata / alba mozzarella / parmigiano reggiano / basilikum

diavola 27

brigade-passata / alba mozzarella / scharfe salami aus dem tessin / parmigiano reggiano

prosciutto funghi 2.0 29

brigade-passata / alba mozzarella / miso pilze / schweizer schinken / maggia-pfeffer / parmigiano reggiano

coastal summer 27 *saisonal*

ricotta creme / alba mozzarella / zitronen carpaccio / sardellen / minze & dill

courgette collective v 25 *saisonal*

zucchini creme / alba mozzarella / gelbes zucchini-carpaccio / zitronen ricotta / basilikum

extra toppings

- + sardellen 6
- + stracciatella 5
- + prosciutto di parma DOP aged 20 months 6
- + schweizer schinken 6
- + miso pilze 2
- + oliven 2

DESSERT

tiramisu v 11

marscapone / löffelbiskuit / eigelb / zucker / kakaopulver / kaffee

affogato v 9

vanilleeis aus rosso arancio / kaffee

ice ice baby v 10

vanilleeis aus rosso arancio / saisonal obst