Autumn

menu

al fienile



Saddle of Roe Deer

Baden-Baden style

BY RESERVATION ONLY

For organisational reasons, tableside service
of the saddle is not available for groups
of more than 4 people.

CHF 69.00 pp



Seasonal dishes

A selection from our autumn menu

STARTERS

LAMB'S LETTUCE SALAD, CHF 19.00
crispy porcini and bacon.

SLOW-COOKED PULLED ROE DEER, CHF 20.00
red cabbage and puffed polenta.
Recommended wine:
Gengis ★ or Rocca Rubia Riserva

PASTA

HOMEMADE RED POTATO GNOCCHI CHF 22.00
with game ragù.
Recommended wine:
Buio Buio or Selezione d'Ottobre Riserva ★

MAIN COURSES

RED DEER ENTRECÔTE WITH SPÄTZLI, CHF 43.00
Brussels sprouts and chestnut sauce.
Recommended wine:
Piccolo Ronco or Amarone Tommasi

PULLED ROE DEER BURGER, CHF 28.00
Gruyère and French fries.
Recommended wine:
Buio Buio or Rocca Rubia Riserva

SADDLE OF ROE DEER BADEN-BADEN STYLE BY RESERVATION

Tableside service not available for groups of more than 4 people.

PIZZA

WHITE PIZZA WITH MORTADELLA CHF 23.00
White pizza with truffled wild boar mortadella and scamorza.
Recommended beer
Lugano Specialina Golden Lager

Starters

LAMB'S LETTUCE SALAD, CHF 19.00
crispy porcini and bacon.

SEARED OCTOPUS CHF 21.00
on cannellini bean purée.
Recommended wine:
Lugana I Frati

PULLED ROE DEER CHF 20.00
slow-cooked, red cabbage and puffed polenta.
Recommended wine:
Gengis ★ or Rocca Rubia Riserva

MIXED SALAD CHF 11.00
with homemade Italian or French dressing.

GREEN SALAD CHF 8.00
with homemade Italian or French dressing.



*Seasonal dish

Starters

SEASONAL SPECIALITIES

MINESTRONE SOUP	CHF 15.00
CREAM OF PUMPKIN SOUP WITH A HINT OF ORANGE	CHF 15.00

*Seasonal dish



Pasta

HOMEMADE RED POTATO GNOCCHI — CHF 22.00
with game ragù.
Recommended red wines
Buio Buio or Selezione d'Ottobre Riserva ★

CARNAROLI RISOTTO — CHF 20.00
with cavolo nero and Robiola di Roccaverano fondue.

CHITARRINE WITH PRAWN BISQUE — CHF 24.00
Pernod and purple prawn tartare.
Recommended wines
Sauvignon Kettmeir or Franciacorta Brut Contadi Castaldi

HOMEMADE LASAGNE BOLOGNESE — CHF 20.00

SPAGHETTI CARBONARA — CHF 21.00

SPAGHETTI BOLOGNESE — CHF 20.00



For organisational reasons, we cannot modify dishes or serve half portions.

*Seasonal dish

Main courses

ARGENTINE PICANHA — **CHF 45.00**
with citrus miso sauce and shiitake mushrooms.
Recommended red wines:
Casimiro or Il Bruciato

BONED PIGEON, — **CHF 43.00**
tarragon jus and raspberry vinegar.
Recommended red wines:
Le Volte dell'Ornellaia or Villa Antinori Rosso

RED DEER ENTRECÔTE WITH SPÄTZLI, — **CHF 43.00**
Brussels sprouts and chestnut sauce.
Recommended red wines:
Piccolo Ronco or Amarone Tommasi

TURBOT FILLET, — **CHF 41.00**
romaine lettuce cream and black olive crumble.
Recommended wine:
Lugana I Frati or Costamolino Vermentino

GOURMET BEEF RIB BURGER — **CHF 28.00**
with cheddar, salsa verde and French fries.
*Seasonal dish



Main courses

BRAISED BEEF **CHF 32.00**
with fried polenta.
Recommended red wines:
Don Giovanni or Selezione d'Ottobre Riserva ★

PORK CORDON BLEU **CHF 32.00**
with French fries.
Recommended beer
Verzasca Beer Session Lager ★ (Matasci, Tenero)

VEAL OSSOBUCO **CHF 36.00**
with saffron risotto.
Recommended red wines:
Don Giovanni or Villa Antinori Rosso

PULLED ROE DEER BURGER, **CHF 28.00**
Gruyère and French fries.
Recommended red wines:
Buio Buio or Rocca Rubia Riserva

*Seasonal dish



Desserts

MOLTEN CHOCOLATE CAKE — CHF 15.00
crème anglaise and fig & walnut sorbet.

SBRISOLONA WITH PEARS — CHF 15.00
and chestnut cream

TIRAMISÙ — CHF 15.00

CHEESE SELECTION — CHF 11.00
carefully chosen by our Chef

AMERICAN GRAPE SORBET — CHF 12.00
with Ticino grappa Selezione d'Ottobre.





For kids

LARGE PORTION OF FRENCH FRIES	CHF 7.00
PASTA WITH TOMATO SAUCE	CHF 11.00
CHICKEN NUGGETS WITH FRIES	CHF 13.00
MINI MARGHERITA Mini pizza with tomato and mozzarella	CHF 11.00
MINI PROSCIUTTO Mini pizza with tomato, mozzarella and ham	CHF 13.00
MINI HAWAII Mini pizza with tomato, mozzarella, ham and pineapple	CHF 14.00

Our pizzas

Gluten-free dough + CHF 2

FOCACCIA — CHF 9.00
White base, olive oil, salt, herbs
+ special sauce CHF 2.00

MARINARA — CHF 12.00
Tomato, garlic, oregano

MARGHERITA — CHF 15.00
Tomato and mozzarella

ZOLA — CHF 17.00
Tomato, mozzarella and gorgonzola

NAPOLI — CHF 16.00
Tomato, mozzarella, anchovies

PROSCIUTTO COTTO — CHF 18.00
Tomato, mozzarella and ham

SICILIANA — CHF 17.00
Tomato, mozzarella, anchovies, capers and olives

TONNO E CIPOLLE — CHF 18.00
Tomato, mozzarella, tuna and onions

SALAME PICCANTE — CHF 18.00
Tomato, mozzarella and spicy salami

4 FORMAGGI — CHF 19.00
Tomato, mozzarella, gorgonzola and melting cheeses

Extras: Rocket 2.– · Mushrooms 3.– · Buffalo mozzarella 5.– · Bresaola or Parma ham 5.– · Ham 3.– · Pineapple 2.–

Our pizzas

Gluten-free dough + CHF 2.00

VEGETARIANA — CHF 18.00
Tomato, mozzarella, Grana, aubergine, courgette and peppers

COTTO E MASCARPONE — CHF 19.00
Tomato, mozzarella, ham and mascarpone

GRECA — CHF 19.00
Tomato, mozzarella, red onions, feta and black olives

HAWAII — CHF 19.00
Tomato, mozzarella, ham and pineapple

BUFALINA — CHF 23.00
Tomato, mozzarella and buffalo mozzarella

PROSCIUTTO E FUNGHI — CHF 19.00
Tomato, mozzarella, ham and mushrooms

CAPRICCIOSA — CHF 21.00
Tomato, mozzarella, ham, mushrooms, artichokes, olives, peppers

4 STAGIONI — CHF 21.00
Tomato, mozzarella, ham, mushrooms, artichokes, olives

PARMA — CHF 22.00
Tomato, mozzarella and Parma ham

Extras: Rocket 2.– · Mushrooms 3.– · Buffalo mozzarella 5.– · Bresaola or Parma ham 5.– · Ham 3.– · Pineapple 2.–

Our pizzas

Gluten-free dough + CHF 2.00

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Tomato, mozzarella, Grana, aubergine, courgette and peppers

COTTO E MASCARPONE — CHF 19.00
Tomato, mozzarella, ham and mascarpone

GRECA — CHF 19.00
Tomato, mozzarella, red onions, feta and black olives

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Tomato, mozzarella, ham and pineapple

BUFALINA — CHF 23.00
Tomato, mozzarella and buffalo mozzarella

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Tomato, mozzarella, ham and mushrooms

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Tomato, mozzarella, ham, mushrooms, artichokes, olives, peppers

4 STAGIONI — CHF 21.00
Tomato, mozzarella, ham, mushrooms, artichokes, olives

PARMA — CHF 22.00
Tomato, mozzarella and Parma ham

Extras: Rocket 2.– · Mushrooms 3.– · Buffalo mozzarella 5.– · Bresaola or Parma ham 5.– · Ham 3.– · Pineapple 2.–

Our pizzas

TIROLESE CHF 22.00
Tomato, mozzarella, speck, onions and egg

BRESAOLA CHF 23.00
Tomato, mozzarella, bresaola, Grana and rocket

BULLDOZER CHF 23.00
Tomato, mozzarella, gorgonzola, onions,
spicy salami, peppers and black olives

PIZZA BIANCA CON MORTADELLA CHF 23.00
White pizza with truffled wild boar mortadella and scamorza.
Recommended beer
Lugano Specialina Golden Lager

Extras: Rocket 2.– · Mushrooms 3.– · Buffalo mozzarella 5.– · Bresaola or Parma ham 5.– · Ham 3.– · Pineapple 2.–

ALLERGIES & INTOLERANCES
If you have any food allergies or intolerances,
please inform our service staff.
ORIGIN OF OUR INGREDIENTS
Pigeon (France)
Pork (Switzerland)
Ossobuco (Switzerland)
Prawns (FAO 71)
Octopus (Morocco, FAO 34)
Turbot (Spain)
Cured meats (Italy)
Purple prawns (FAO 27)
Beef (Switzerland, Italy, Argentina)
Game (CZ, D, NZ)
Further details available on request
Bread: Panetteria Leibundgut, Losone (Switzerland).
Homemade buns and focaccia.

★ Wines by Matasci – Tenero, Ticino



"There is nothing that
can't be solved with
a smile and a good meal"

Visit
our website

al fienile

RISTORANTE & PIZZERIA

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