



Starters and Soups

Homestyle salad (V) (GF) (DF)	13.-
green salad carrots tomatoes French dressing with lime	
Beetroot and pear salad (V) (GF) (DF)	22.-
goat cheese pistachios rocket salad	
Burrata (V) (GF) (DF)	18.-
Spring onion gazpacho tomatoes dill	
Beef tartare special (GF)	25.-
100 g smoked mayonnaise mushrooms cocoa focaccia	
Tunatataki	25.-
yellowfin tuna eggplant cream hazelnuts sage pesto	
Oxtailsoup	19.-
oxtail consommé ravioli vegetable julienne	
sweetcornsoup (V)	19.-
pepper corn snowkrabbmeat	

COMING SOON
 THE «SOCIAL GOURMET TABLE»
 SPECIAL CHEF MENU - WITH OR WITHOUT
 WINE PAIRING.

ASK FOR OUR
 WEEKLY CHANGING
 SPECIALS
 ON THE CHALKBOARD

As we are always guided by available fresh products on the market and the creative whims of our chefs, individual dishes may vary.

Declaration



Beef / Pork / Veal Switzerland / Italy | **Chicken** Switzerland / Brazil | **Eggs and dairy products** Switzerland (regional) / Italy | **Fish of the day / Tuna**

Mediterranean / Middle East Atlantic / Western Pacific North East Atlantic. In case of allergies and intolerances our team will inform you. All prices in CHF, incl. VAT 7,7 %.

— ADDITIONAL FROM 6 PM —

Onsen-egg (V) (GF) (DF)	23.-
potato foam roasted onions tartufata with black truffles	+7.-
Medulary bone from the oven (warm)	16.-
herb butter bread	with Vodkashot +5.-

Tapas & more

Samosas (V)	16.-
ricotta spring onion curry yoghurt	
Fish & Chips	24.-
fish French fries tartar sauce beer butter	
lamb kofta (V) (GF)	19.-
lamb garlic chimichurri almonds	
Bao Buns «triple»	19.-
vegetables beef pulled pork	
Roasted pimientos de padron (V) (GF) (DF)	9.-
fleur de Sel	
Falafel (V)	16.-
chickpeas cucumber mint yogurt dip	
Edamame	9.-
chili sesam	
cauliflower	18.-
Mangochilidip curry Cremolata	



Main dishes

- Ceasar Salat**  29.-
salad | chicken | egg | bacon
- Ramen**   33.-
hearty broth | pasta | chicken | cilantro
sesame seeds | sprouts | mushrooms | egg
- Club sandwich**  32.-
toast | chicken | bacon | egg | sweet potato fries
- homestyle Beef Burger** 32.-
beef | cheese | bacon | marinated onion | French fries



Pasta HOMEMADE

- Sardinian gnocchi «Malloreddus»**  28.-
anchovies | tomatoes | basil | capers | lardon
- Truffle Tagliatelle**  36.-
cream | parmesan | pepper | black truffle
- PopUp² Pasta**   29.-
pine nuts | tomatoes | basil | burrata

ADDITIONAL FROM 6 PM

- Cod fillet** 38.-
Mashed potatoes | broccoli | champignons | prosecco sauce
- Pulpo** 36.-
pikant | black beans | pearl onions | salsa verde
- Pork belly** 36.-
plums | carrots | fennel püree | mustardjus |
- Wiener Schnitzel «Lukasz Style»** 45.-
potatoes | veal | cucumber | sour cream
- Risotto Tuscany** 34.-
Rucola | dry tomatoes | goat cheese
- Tagliata di Manzo 180g** 46.-
beef | tomatoes | rucola | vegetable | parmesan | potatoes

**HANUELI RECOMMENDS:
THE MARROWBONE WITH LUKASZ'S
REFINED HERB CRUST IS HARD TO
RESIST. FOLLOWED BY A MATURED
RYB EYESTEAK FROM OUR BRAND
NEW DRY AGER IS A PURE DELIGHT!**

We have wines made from our own grapes



Pizza

Pizza Agostino	27.-
mozzarella mascarpone rocket salad raw dried ham ramatini tomatoes parmesan	
Mare e Monti	28.-
½ calzone champignons artichokes spicy salami ½ pizza prawns garlic frutti di mare	
Diavola	24.-
tomato sauce spicy salmi olive red onions	
Napoli (V)	23.-
Tomato sauce mozzarella capers anchovies	
Quattro Stagione	24.-
tomato sauce mozzarella cooked ham mushrooms artichokes bell pepper	
Caprese (V)	24.-
tomato sauce mozzarella ramatini tomatoes mozzarella di bufala basil pesto	
Fiorentina	23.-
tomato sauce mozzarella spinach bacon egg	
Boscaiola (V)	25.-
tomato sauce mozzarella porcini mushrooms bacon ramatini tomatoes parmesan nuts	
Quattro Formaggi (V)	24.-
mozzarella scamorza parmesan gorgonzola	
Svezia	27.-
tomato sauce mozzarella capers red onion smoked salmon cream cheese	
Vegetariana (V)	25.-
tomato sauce mozzarella aubergine artichokes paprika mushrooms	
Valtellina	28.-
tomato sauce mozzarella rucola bresaola parmesan porcini	
Tonno	24.-
tomato sauce mozzarella tuna capers onions	
Tartufo	35.-
tomato sauce mozzarella beef black truffle onion mascarpone	

Dessert

Affogato (GF)	vanilla ice cream espresso	8.-
Fior di Latte with Braulio (GF)	milk ice cream herb liqueur	10.-
various ice cream and sorbet	per scoop	4.5.-
	extra whipped cream	+1.50
Panna cotta	Vanille passionfruit	12.-
Mousse au chocolat	fresh fruits hazelnuts	15.-
Pavlova	Strawberry sauce fresh fruits cream	15.-
Tiramisu Lukasz Style (V)	almond biscuit coffee ice cream mascarpone cocoa meringue espresso	16.-
Broken chocolate (V, GF)	100 g 200 g - also available in our sweet gift bags	6.50 13.-



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 (f) PopUp Silvaplane (i) popup_silvaplane