

## MENU

Tuesday to Friday

### PIZZA IN TEGLIA

72-hour leavened dough • Light and crispy texture

#### LUNCH SPECIAL 15.-

A slice of pizza of your choice depending on the flavor of the day / one non-alcoholic beverage / one coffee or espresso

### OUR SALADS

#### BLACK RICE BOWL ✓

Venere rice, avocado, marinated red cabbage, cucumber, radish, chickpeas, tomatoes, seaweed, egg, soy sauce, and citrus sauce.

16.-

#### BUFFALO BRUSCHETTA ✓

Homemade focaccia, datterino tomatoes, buffalo mozzarella from Campania PDO, and fresh basil.

18.-

#### CHICKEN SALAD

Chicken with herbs, green salad, datterino tomatoes, and olives, with Parmesan shavings, bread croutons, and Caesar dressing.

22.-

### SIGNATURE DISHES

#### HOME-MADE MEATBALLS

Beef and pork meatballs with fresh herbs, San Marzano tomato sauce.

20.-

#### EGGPLANT PARMIGIANA ✓

Aubergines au gratin with homemade tomato sauce, melted mozzarella, fresh basil, and aged Parmesan cheese.

22.-

#### LASAGNE BOLOGNESE

Homemade lasagna with Bolognese sauce, béchamel sauce, and melted cheese.

24.-

#### SIDES

Green Salad

5.-

Mixed Salad

7.-

### SIGNATURE DESSERTS

#### TOASTED PANETTONE

Golden panettone, served with a light mascarpone cream.

10.-

#### PANETTONE TIRAMISU

Mascarpone cream, homemade panettone, and Neapolitan espresso.

12.-


### JOIN US FOR AFTERWORK



Tuesday through Friday, from 3:30 p.m. to 6:30 p.m.

### ITALIAN-STYLE BRUNCH

Saturday & Sunday, from 11 a.m. to 3 p.m.

✓ Vegetarian

 Beef of Swiss origin  
Chicken of Swiss origin  
Fish of Norwegian origin

 [www.grancafferoyalkaroma.ch](http://www.grancafferoyalkaroma.ch)  
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Allergens



## WINES

### SPARKLING

	1dl	75cl
<b>PROSECCO TREVISO DOC (ITALY)</b> Extra Dry Prosecco from Treviso DOC.	7.-	45.-
<b>CHAMPAGNE JM GOBILLARD ET FILS (FRANCE)</b> Delicate sparkling bubbles, a fine and elegant nose, with a smooth and well-balanced palate.	18.-	110.-

### WHITE WINES

<b>PINOT GRIGIO DOC DELLE VENEZIE – ORGANIC 2024 (ITALY)</b> Bright straw-yellow color with expressive notes of white flowers, peach, and citrus.	7.-	45.-
<b>RIBOLLA GIALLA VENEZIA GIULIA IGT – ORGANIC (ITALY)</b> A rich, fresh, and elegant wine with delicate aromas of white flowers and citrus.	7.-	45.-
<b>PETITE ARVINE – PATRICK CHABRIER 2023 (SWITZERLAND)</b> A lively, aromatic white wine from Valais, with citrus and exotic fruit notes.	8.-	52.-
<b>MÂCON MILLY-LAMARTINE – DOMAINE CARRETTE 2023 (FRANCE)</b> 100% Chardonnay, elegant and well-balanced white wine.	8.-	52.-

### RED

<b>MERLOT ROSSO 2024 – VENETO (ITALY)</b> A smooth and harmonious red wine with aromas of ripe red fruits and gentle spices.	7.-	45.-
<b>CABERNET SAUVIGNON – ORGANIC (ITALY)</b> Ruby-red color with aromas of blackcurrant and sweet spices. Round and balanced on the palate, with a long, supple finish.	7.-	45.-
<b>PINOT NOIR – DOMAINE LES PERRIÈRES 2024 (SWITZERLAND)</b> Ruby-garnet color with aromas of raspberry, cherry, and wild berries, enhanced by a subtle smoky touch.	8.-	52.-
<b>CROZES-HERMITAGE – HUGO &amp; PAULINE VILLA 2023 (FRANCE)</b> An intense red wine with notes of dark fruits, spices, and violet.	9.-	58.-

### ROSÉ

<b>LES COMMANDEURS ROSÉ – PEYRASSOL 2024 (FRANCE)</b> Pale, aromatic, and fresh rosé with an elegant, saline finish.	7.-	45.-
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### SOFTS DRINKS

<b>FILTERED STILL WATER</b> 75cl	4.-
<b>VALSER STILL WATER</b> 75cl	7.-
<b>VALSER SPARKLING WATER</b> 75cl	5.50
<b>COCA COLA / ZERO</b>	5.50
<b>LURISIA GAZZOZA</b>	5.50
<b>LURISIA ARANCIATA</b>	5.50
<b>LURISIA CHINOTTO</b>	5.50
<b>THREE CENTS AEGAN TONIC</b>	6.-
<b>THREE CENTS GINGER BEER</b>	6.-
<b>SCHWEPPE'S BITTER LEMON</b>	6.-
<b>BITTER ROUGE</b>	5.50
<b>CRODINO</b>	5.50

### JUICES & ICED TEAS

<b>APPLE JUICE (RAMSEIER)</b>	5.50
<b>TOMATO JUICE</b>	5.50
<b>PINEAPPLE JUICE</b>	5.50
<b>PEAR JUICE</b>	5.50
<b>APRICOT JUICE</b>	5.50
<b>FRESH ORANGE JUICE</b>	5.50
<b>PEACH / LEMON ICED TEA</b>	5.50

### CENTRIFUGAL JUICES

<b>ARANCIA &amp; SOLE</b> Carrot, ginger, and yellow apple.	8.-
<b>SPICY</b> Seasonal fruits.	8.-

### COFFEE BAR

	ROBUSTA	ARABICA
<b>ESPRESSO</b>	3.90	4.50
<b>COFFEE</b>	4.-	4.60
<b>ESPRESSO MACCHIATO</b>	4.50	5.-
<b>AMERICANO</b>	4.50	5.50
<b>CAPPUCCINO</b>	5.80	6.80
<b>LATTE MACCHIATO</b>	5.90	6.90
<b>RENVERSÉ</b>	5.90	6.90

### TEAS & INFUSIONS

<b>ORGANIC CHAMOMILE</b>	5.50
<b>ORGANIC BLUE EARL GREY</b>	5.50
<b>ORGANIC ENGLISH BREAKFAST</b>	5.50
<b>ORGANIC CHINA SENCHA</b>	5.50
<b>GREEN TEA</b>	5.50
<b>ORGANIC VERBENA</b>	5.50
<b>ORGANIC PEPPERMINT</b>	5.50

### BEERS

	30cl	50cl
<b>PERONI BLONDE DRAUGHT</b> Bottle 33cl :	6.-	18.50
<b>PERONI - CAPRI</b>	6.-	
<b>PERONI - 0%</b>	6.-	
<b>BALADIN BLANCHE - ISAAC</b>	8.-	
<b>BALADIN AMBRÉE - L'IPA</b>	8.-	
<b>BALADIN BLONDE - NAZIONALE</b>	8.-	

### DIGESTIFS

<b>CINAR</b>	8.-
<b>AMARETTO</b>	8.-
<b>AMARO DEL CAPO</b>	8.-
<b>LIMONCELLO</b>	8.-
<b>FERNET BRANCA</b>	8.-
<b>SAMBUCA</b>	8.-
<b>GRAPPA BIANCA</b>	8.-
<b>GRAPPA GIALLA</b>	8.-

**JOIN US FOR OUR ITALIAN-STYLE BRUNCH**

*Saturday & Sunday from 11 a.m. to 3 p.m.*