

## MENU

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

### ITALIAN-STYLE BRUNCH

#### AVOCADO CROISSANT

Toasted croissant, avocado cream, green salad, organic poached egg, fresh herbs.

18.-



#### CROSTONE

Crispy bread topped with seasonal caponata, eggplant cream, basil, and fried leeks.

20.-



#### CRISPY POTATO NEST

Crispy potato nest, cream cheese and fresh herbs, spinach, and organic scrambled eggs.

22.-



#### BENEDICTINE CROISSANT

Toasted croissant, herb cream cheese spread, organic poached egg, smoked salmon or crispy bacon, hollandaise sauce.

24.-

#### Additional filling:

Organic  
poached egg  
3.-

Crispy  
bacon  
5.-

Marinated  
salmon  
5.-

Avocado  
cream  
3.-

### OUR PIZZA PADELLINO

Soft and crispy pizza, cooked in a small pan.

#### MARINARA 2.0

Tomatoes, datterino tomatoes, dehydrated capers, dehydrated black olives, fried basil, and anchovies.

18.-

#### SCARPETTA

Pizza with three tomato compote, Grana Padano cream, and extra virgin olive oil.

22.-

#### FIORE

Chef's pizza, topped with fresh and tasty ingredients.

22.-

#### DOPPIO CRUNCH

Pizza with Grana Padano cream, Parma ham, and buffalo mozzarella added after baking.

22.-

### OUR DESSERTS

#### PANETTONE TIRAMISU

Mascarpone cream, homemade panettone, Neapolitan espresso.

12.-

#### PANCAKE


Fluffy pancakes, selection of red berries, honey, and seasonal jam.


12.-

#### TOASTED PANETTONE

Golden panettone, served with a light mascarpone cream.

10.-

 Vegetarian

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

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Allergens



## WINES

### SPARKLING

#### **PROSECCO TREVISO DOC (ITALY)**

Extra Dry Prosecco from Treviso DOC.

**1dl 75cl**

7.- 45.-

#### **CHAMPAGNE JM GOBILLARD ET FILS (FRANCE)**

Delicate sparkling bubbles, a fine and elegant nose, with a smooth and well-balanced palate.

18.- 110.-

### WHITE WINES

#### **PINOT GRIGIO DOC DELLE VENEZIE – ORGANIC 2024 (ITALY)**

Bright straw-yellow color with expressive notes of white flowers, peach, and citrus.

7.- 45.-

#### **RIBOLLA GIALLA VENEZIA GIULIA IGT – ORGANIC (ITALY)**

A rich, fresh, and elegant wine with delicate aromas of white flowers and citrus.

7.- 45.-

#### **PETITE ARVINE – PATRICK CHABRIER 2023 (SWITZERLAND)**

A lively, aromatic white wine from Valais, with citrus and exotic fruit notes.

8.- 52.-

#### **MÂCON MILLY-LAMARTINE – DOMAINE CARRETTE 2023 (FRANCE)**

100% Chardonnay, elegant and well-balanced white wine.

8.- 52.-

### RED

#### **MERLOT ROSSO 2024 – VENETO (ITALY)**

A smooth and harmonious red wine with aromas of ripe red fruits and gentle spices.

7.- 45.-

#### **CABERNET SAUVIGNON – ORGANIC (ITALY)**

Ruby-red color with aromas of blackcurrant and sweet spices. Round and balanced on the palate, with a long, supple finish.

7.- 45.-

#### **PINOT NOIR – DOMAINE LES PERRIÈRES 2024 (SWITZERLAND)**

Ruby-garnet color with aromas of raspberry, cherry, and wild berries, enhanced by a subtle smoky touch.

8.- 52.-

#### **CROZES-HERMITAGE – HUGO & PAULINE VILLA 2023 (FRANCE)**

An intense red wine with notes of dark fruits, spices, and violet.

9.- 58.-

### ROSÉ

#### **LES COMMANDEURS ROSÉ – PEYRASSOL 2024 (FRANCE)**

Pale, aromatic, and fresh rosé with an elegant, saline finish.

7.- 45.-

### 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>	8.-
Carrot, ginger, and yellow apple.	
<b>SPICY</b>	8.-
Seasonal fruits.	

### 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>	
<b>ORGANIC VERBENA</b>	5.50
<b>ORGANIC PEPPERMINT</b>	5.50

### BEERS

	30cl   50cl
<b>PERONI BLONDE DRAUGHT</b>	6.-   8.50
Bottle 33cl :	
<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.-

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