

Salads

Starter | Main course

House salad «Le Bistro», ✓ with fried bacon dices & croutons	16	
Mixed green salad ✓ ✗	12	
Lambs lettuce salad ✓ chopped egg & croutons – plus fried bacon dices	16	+2

All salads are served with our French house dressing

Cold appetizers

Sautéed French duck liver ✓ ✗ prunes & parsley root	28	
Scallops ✗ cauliflower, parsley & salted lemon	24	36
Sashimi & tatar from «Balfego Tuna» ✓ ✗ avocado, kafir lime & dashi	26	38

Scottish salmon «Label Rouge» ✓ ✗ buckwheat, leek & miso «According to Twietmeyer's original recipe, carefully home smoked and refarpained»	21	35
Hokkaido pumpkin ✗ hay & burrata	18	

Soups

Clear oxtail soup celery & truffle	22	
Carrot soup ✗ goat cheese & thyme oil	14	
Bouillabaisse «Le Bistro» Sauce rouille & croutons	28	48

Warm appetizers

Black Périgord truffle on thin noodles or creamy scrambled eggs	35	60
Sautéed scampi/SA ✓ mango, wasabi & coriander	34	

Our aperitif recommendation

Cüpli Maison
with marinated raspberry
12.50

Main courses

Swiss Alpstein chicken breast ✗ truffled salsify ragout & mashed potatoes	38
Fillet goulash «Stroganoff» «Irish Nature Angus beef» thin buttered noodles	49
Striploin steak «Café de Paris» ✓ 200 grs «Avila prime beef» from Spain glazed vegetables & French fries	54
Back & mace of venison aubergine & onions	48

From the Grill

Swiss dry aged porc «Ancient Swiss porc from Wallis» – 28 days dry aged	250 grs	39
Beef tenderloin «Avila prime beef» from Spain Café de Paris butter or rosemary sauce	200 grs	54
«SwissPrim» calf neck	200 grs	48

«Side dishes to your choice» – mixed vegetables – French fries – mashed potatoes – thin noodles – green salad	each	+ 7
– Truffled French fries – bearnaise sauce		+ 18 + 3

Menu Surprise

The best of Marcel Laversa & his team!
Can be ordered table wise ONLY!

3 courses 72
4 courses 89

Fish & Seafood

Breton halibut artichokes, spinach & truffle	58
Arctic char fillet confit tomatoes, zucchini & beurre blanc	42

Min. 2 persons

Price per person

Fondue Chinoise «Le Bistro» – with chicken breast and beef fillet	59
– with beef fillet	64
– with fish & seafood	64
– mix of all	66

In total 200 grs per person, served with fregola sarda,
various sauces and finger food

✓ lactose free ✗ gluten free

Already in the 2nd generation in the Cristallo & Le Bistro, we put great importance to emphasize not to use any flavor enhancers. We only process first-class products and make 99% of everything in our kitchen.
Non-homemade products: French fries & fine noodles

Our service staff is at your disposal at any time,
to provide you with information on the 14 allergens that may be contained
in food!