

LE MENUE D'ÉTÉ

LES SALADES

MIXED GREEN SALAD
10

BISTRO SALAT
BACON DICES & CROUTONS
14

LAMB'S LETTUCE & BERRIES
& SMOKED DUCK BREAST
18

LAMB'S LETTUCE & CHANTERELLES
SAUTED DEAR FILLET
28

LES ENTRÉES

HOME SMOKED MEDITERRANEAN OCTOPUS
PUMPKIN CHUTNEY & HERBAL SAUCE
22

CARROT SOUP THAI STYLE
LEMON GRASS & GINGER
12

TOMATO-TATAR
GUACAMOLE & GINGER
14

SAUTED DUCK LIVER
WITH ORIENTAL LENTILS & QUAIL EGG
28

FINE NOODLES WITH PATA NEGRA SUCKLING PIG
PRUNES & CHANTERELLES
26 / 48

RED TUNA «BALFEGÓ»
FISHED SUSTAINABLY
FROM MEDITERRANEAN SEA

SASHIMI
GLASSNOODLE SALAD & WAKAME
28

TATAR
GUACAMOLE & WILD HERBS
24

LES PÂTES / VEGETARIAN DISHES

WARM AUBERGINE-TATAR
SWEET POTATOES & CREAM OF KURKUMA
18

MIXED SUMMER VEGETABLES
SAUTED MUSHROOMS & LEMON SAUCE
24

FRESH CHANTERELLES
WITH CREAM SAUCE & NOODLES
18 / 28

POISSONS & FRUITS DE MER

RED TUNA «BALFEGÓ»
«MEDITERRANEAN SEA»
SLIGHTLY FRIED WITH MANGO & LENTILS
48

ARCTIC CHAR FILLET
« NORTHEAST ATLANTIC »
CREAMY MASHED POTATOES & CHANTERELLES
38

LES VIANDES

SAUTED BEEF GOULASH «STROGANOFF»
« IRISH NATURE BEEF»
BUTTERED NOODLES
49

ENTRECÔTE «CAFÉ DE PARIS» 200G
«US PRIME BEEF»
FRENCH FRIES
54

GRILLED BEEF TENDERLOIN 180G
“IRISH NATURE BEEF”
AUBERGINE, MUSHROOM & THYME-GNOCCHI
54

SEASONAL GAME

VENISON GOULASH «HUNTER'S STYLE»
«ALLGÄU / GER»
RED CABBAGE, MUSHROOMS & SPÄTZLI
38

GLAZED DEER BACK WITH POPPY SEED BUTTER
«TIROL / AT »
JUNIPER CREAM SAUCE, RED CABBAGE & THYM GNOCCHI
56

SIDE DISH

TRUFFLE FRIES
WITH ALP-SBRINZ & BLACK SUMMER TRUFFLE
18

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!

IF NOT MENTIONED OTHERWISE WE ONLY USE SWISS PRODUCTS
ALL PRICES ARE INCL. 7,7% VAT