

**BON
APPÉTIT**

le *L*acustre

CASA LE LACUSTRE

SCAN ME



BEVANDE E VINO
Menu

OUR RECOMMENDATION ...



FILETS DE PERCHE DU LAC LEMAN © | 49

Perch fillets (CH) fried in butter with roasted almonds, capers, steamed potatoes, tartar sauce and seasonal vegetables

ANTIPASTI

PROSCIUTTO DI SAN DANIELE DOP E BURRATA ☺☺ | 27

Prosciutto di San Daniele DOP and Burrata on a bed of rocket

VITELLO TONNATO Ⓛ☺ | 19 | 31

Thinly sliced, tender veal (CH) coated with a homemade tuna sauce, served with capers and red onion rings

BRUSCHETTE CLASSICHE

☺Ⓛ | 12 | 15.50

Toasted slices of bread with diced tomatoes, garlic, onion, basil and extra virgin olive oil IGP

TRIS DI BRUSCHETTE ☺ | 16.50

Three slices of toasted bread, garnished with seasonal toppings such as:

- Fresh ricotta and mint cream, smoked salmon, roasted almond slivers and strawberry slices

- homemade rocket pesto, three date tomatoes, onion sprouts, garlic and roasted pine nuts

- Stracciatella di Burrata, roasted Lardo di Colonnata IGP and Aceto balsamico IGP

TAGLIERE DI SALUMI ☺☺ | 22

Prosciutto di San Daniele DOP, Bresaola Punta d'Anca IGP, Prosciutto Cotto «Selezione», Salame piccante «Ventricina», green olives

Complement your tagliere with the following piattini on request.

VERDURE AL FORNO ☺Ⓛ☺ | 5

Roasted vegetables with extra virgin olive oil IGP

MOZZARELLA DI BUFALA DOP Ⓛ☺ | 4

Half of a Mozzarella di Bufala DOP

BURRATA DI PUGLIA ☺ | 5

Burrata from Puglia

PARMIGIANO REGGIANO «VECCHIO» DOP Ⓛ☺ | 4

INSALATE, VERDURE E ZUPPA

INSALATA DELLA CASA ☺ | 29

Mixed salad with Mozzarelline di Bufala DOP, plum tomatoes and strips of fried chicken (CH)

INSALATA CAPRESE DATTERINI ☺ | 16 | 23

Mozzarella di Bufala DOP, plum tomatoes and basil, dressed in extra virgin olive oil IGP

VERDURE AL FORNO ☺Ⓛ☺ | 24.50

Roasted vegetables with extra virgin olive oil IGP

with Mozzarella di Bufala DOP on request Ⓛ☺ +7

with Burrata on request ☺ +5

INSALATA MEDITERRANEA ☺ | 23

Green salad with Le Lacustre dressing, antipasti vegetables, plum tomatoes, Mozzarelline di Bufala DOP and basil

with tuna on request +4.5

with grilled giant prawns on request (3pcs.) +9

INSALATA MISTA ☺Ⓛ☺ | 15

Mixed salad with Le Lacustre dressing, cucumber, peperoni, celery, fennel, black olives and plum tomatoes

INSALATA DI MARE Ⓛ☺ | 31

Mixed salad with langoustine, giant prawns, octopus, tuna (PH), mussels and calamari, Le Lacustre dressing

CARPACCIO DI BARBABIETOLA CON SOTTACETI E CAPRINO ☺ | 16 | 24

Homemade pickled vegetables on beetroot carpaccio with parsley salsa, garnished with homemade spiced nuts, caprino and parmesan crackers

ZUPPA AL POMODORO ☺ | 14

Tomato soup with cream

MENÙ BAMBINI

For children up to 12 years old. The children's menu consists of a pizza Bambini or a penne Bambini of your choice, one scoop of ice cream with Smarties, and a filtered water or syrup.

MENÙ PIZZA BAMBINI | 12

Margherita
Prosciutto ☺
Funghi

MENÙ PENNE BAMBINI | 12

Salsa di pomodoro ☺Ⓛ
Al ragù bolognese Ⓛ
Prosciutto Cotto «Selezione» e panna ☺

DOLCI CLASSICI

These desserts are real classics and very popular among our guests. You will find more desserts in our dessert menu.

TIRAMISÙ | 13.50

Homemade tiramisu made from an original recipe from Venice

PUNTO E BASTA! | 8.50

One spoonful of tiramisu with coffee, espresso or tea

PANNA COTTA STAGIONALE ☺☺ | 11

Homemade panna cotta with a seasonal surprise



GELATI ☺ | 5

Single scoops of ice cream:
vanilla | chocolate | coffee
hazelnut | strawberry | stracciatella
pistachio | lemon sorbet

PASTA E RISOTTI

TAGLIATELLE FATTE IN CASA AL PESTO DI BROCCOLI CHRISTA RIGOZZI | 26

Fresh homemade tagliatelle with homemade broccoli pesto, topped off with roasted pine nuts and fennel leaves

with tuna fillet (PH) in a sesame coating on request   +11

TAGLIATELLE FATTE IN CASA AL SALMONE AFFUMICATO | 17 | 31

Fresh homemade tagliatelle with smoked salmon (GB) served in a creamy sauce with garlic and onion, topped off with black pepper and fresh dill

RISOTTO AL LIMONE CON GAMBERONI | 31

Lemon risotto with grilled giant prawns

RISOTTO SCAMORZA E RADICCHIO | 26

Carnaroli rice with beetroot cream served with red chicory, edamame, spicy scamorza cheese, provolone cheese and Parmigiano Reggiano «Vecchio» DOP and fennel fronds

with grilled giant prawns on request (3 pcs)
  +9

PASTA COME VUOI TU

1 CHOOSE YOUR PASTA

TORTELLONI FATTI IN CASA | +4

with a ricotta and spinach filling

TAGLIATELLE FATTE IN CASA | +3

GNOCCHI FRESCHI | +3

SPAGHETTI RUMMO

PENNE RUMMO

FUSILLI RUMMO SENZA GLUTINE

8 minutes of preparation

2 AND YOUR PREFERRED SAUCE

FRUTTI DI MARE | 36

Seafood, giant prawns, plum tomatoes, garlic and parsley

AL BURRO E SALVIA | 16 | 23

Butter and sage

ALLA BELLA ITALIA | 29

Plum tomatoes, rocket, Mozzarelline di Bufala DOP, parmesan shavings «Vecchio» DOP and truffle oil

AL RAGÙ BOLOGNESE | 17 | 25

Beef sauce (CH) made according to an 1891 recipe from Pellegrino Artusi, «padre della cucina italiana»

ALLA CARBONARA | 17 | 25

Pancetta bacon (CH), egg yolk and cream

SECONDI

PETTO DI POLLO ALLA GRIGLIA

  | 35

Grilled chicken breast (CH), roast potatoes and seasonal vegetables

SCALOPPINE DI VITELLO AL LIMONE | 46

Tender veal escalopes (CH) in a lemon sauce with fresh homemade tagliatelle

FILETTO DI MANZO ALLA GRIGLIA

 | 20GR | 49 | 200GR | 59

Grilled beef fillet (CH) with roast potatoes, creamy porcini sauce and plum tomatoes

BRANZINO ALLA GRIGLIA | 43

Grilled sea bass fillet (TR/GR), roast potatoes and seasonal vegetables

GRIGLIA DEL PESCATORE | 49

Langoustine, salmon (NO), giant prawn, calamari, sea bass (TR/GR), steamed potatoes, grenobloise sauce and seasonal vegetables

SALMONE ALLA GRIGLIA | 42

Grilled salmon fillet (NO) with lemon risotto and seasonal vegetables

GENEVA DISHES

FILET DE FÉRA DU LAC LÉMAN | 41

Grilled whitefish fillet (CH) with steamed potatoes, tartar sauce and seasonal vegetables

FILETS DE PERCHE DU LAC LÉMAN | 49

Perch fillets (CH) fried in butter with roasted almonds, capers, steamed potatoes, tartar sauce and seasonal vegetables

PIZZE SELEZIONE

SOPHIA LOREN | 30 | 33

Tomatoes, Mozzarella di Bufala DOP, Bresaola Punta d'Anca IGP, Mozzarelline di Bufala DOP, parmesan shavings «Vecchio» DOP, rocket, plum tomatoes, extra virgin olive oil IGP and oregano

LO MARE MIO! | 33 | 36

Tomatoes, Mozzarella di Bufala DOP, seafood, giant prawns, Burrata and oregano

CHRISTA RIGOZZI | 27 | 30

Tomatoes, Mozzarella di Bufala DOP, beef carpaccio (CH), rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

BURRATA | 31 | 34

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Burrata, Mozzarelline di Bufala DOP, basil and oregano

SEMI E CECI | 24 | 27

Tomatoes, courgettes, aubergines, bell peppers, walnuts, chickpeas, plum tomatoes, pumpkin seeds, spinach, radishes, pumpkin seed oil, red chicory, onion sprouts and oregano

MISS ITALIA | 30 | 33

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Mozzarelline di Bufala DOP, rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

SAN DANIELE | 28 | 31

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, basil and oregano

QUATTRO STAGIONI BUFALA

| 25 | 28

Tomatoes, Mozzarella di Bufala DOP, mushrooms, Prosciutto Cotto «Selezione», black olives, artichokes, bell peppers and oregano

NORMA 2.0 | 26 | 29

Plum tomato sauce, fried aubergines, roasted courgettes, fennel seeds, burrata with pureed peppermint and Parmesan shavings «Vecchio» DOP

PIZZA COME VUOI TU

1 CHOOSE A BASIC PIZZA OR FOCACCIA

MARGHERITA | 17 | 20

Tomatoes, Mozzarella Fior di Latte, basil and oregano

BIANCA | 17 | 20

Mozzarella Fior di Latte, basil and oregano

ROSSA | 17 | 20

Tomatoes, basil and oregano

FOCACCIA AL ROSMARINO | 12

Focaccia with extra virgin olive oil IGP, rosemary and sea salt

FOCACCIA AL POMODORO | 15

Focaccia with diced tomatoes, basil, garlic, extra virgin olive oil IGP and sea salt

2 AND THE INGREDIENTS

PROSCIUTTO DI SAN DANIELE DOP | 7

FUNGHI | 3

Mushrooms

TONNO | 4.5

Tuna in sunflower oil

MOZZARELLA DI BUFALA DOP | 5

BURRATA DI PUGLIA | 5

Burrata from Apulia

PROSCIUTTO COTTO «SELEZIONE» | 6

SALAME PICCANTE «VENTRICINA» | 5

Spicy «Ventricina» salami

VERDURE AL FORNO | 5

Roasted vegetables with extra virgin olive oil IGP

OLIVE TAGGIASCHE | 2

Black olives

RUCOLA | 3

OLIO DI TARTUFO | 3

Truffle oil

ANCHOVIES | 3

Every pizza can be ordered as a calzone.



TAVOLATA

A tavolata is loosely translated as a festive table and is part of Italian food culture. A sharing selection of Italian specialities served on plates and in bowls in the centre of the table. A real feast among friends and family. Enjoy as you please - starting at 4 people and choose from 4 different menus.

1 ANTIPASTI

TAGLIERE DI SALUMI CON PIATTINI ☺

Prosciutto di San Daniele DOP, Bresola Punta d'Anca IGP, Prosciutto Cotto «Selezione», Salame piccante «Ventricina», green olives, verdure al forno, basil pesto, Parmigiano Reggiano «Vecchio» DOP, Burrata and Focaccia al Rosmarino

+ BRUSCHETTE ☺ Ⓛ

Toasted slices of bread with diced tomatoes, garlic, onion, basil and extra virgin olive oil IGP

+ SCODELLA DI INSALATA MISTA ☺ Ⓛ Ⓞ

Mixed salad with Le Lacustre dressing, cucumber, bell pepper, celery, fennel, black olives and plum tomatoes

2 PASTA

TAGLIATELLE FATTE IN CASA AL RAGÙ Ⓛ

Fresh homemade tagliatelle with a beef sauce (CH) made according to an 1891 recipe from Pellegrino Artusi, «padre della cucina italiana»

+ TORTELLONI FATTI IN CASA AL BURRO E SALVIA

Fresh homemade tortelloni with a ricotta and spinach filling, dressed with butter and sage

3 PIZZA

PIZZA MARGHERITA

Tomatoes, Mozzarella Fior di Latte, basil and oregano

+ PIZZA CHRISTA RIGOZZI Ⓛ

Tomatoes, Mozzarella di Bufala DOP, beef carpaccio (CH), rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

4 SUPERIORE

RISOTTO AL LIMONE CON GAMBERONI Ⓞ

Lemon risotto with grilled giant prawns

+ FILETTO DI MANZO ALLA GRIGLIA 120GR Ⓛ Ⓞ

Tender, lightly grilled beef fillet (CH) served in slices and on a bed of rocket with rosemary potatoes

5 DOLCE

SINFONIA TIRAMISÙ – PANNA COTTA

Homemade tiramisu and panna cotta with a seasonal surprise

MENU PRICE «PIZZA»

1 3 5

CHF 51 | person

MENU PRICE «PASTA»

1 2 5

CHF 51 | person

MENU PRICE «PASTA E PIZZA»

1 2 3 5

CHF 61 | person

MENU PRICE «SUPERIORE»

1 2 3 4 5

CHF 81 | person



NOI SIAMO

OUR PRODUCTS AND THEIR QUALITY

Only fresh and carefully selected ingredients find their way onto plates at Restaurant Le Lacustre. Special attention is paid to the origin of the products.



FATTO IN CASA

Genuine craft according to Italian tradition and made 100% by hand and onsite



SELEZIONE

Carefully chosen recipes made with our sourced and in-house products



COME VUOI TU

Combine and enjoy according to your taste and wishes



PASSIONE

Love and dedication to feed your enjoyment



QUALITÀ

First class ingredients, paying special attention to the origin and certification



RESPONSABILITÀ

Responsibility and sustainability are the fundamental ideas, firmly established in the minds of all employees

DETTAGLI

DICHIARAZIONE

- Ⓒ The recipe uses no gluten-containing ingredients.*
Gluten-free bread is available on request
- Ⓕ The recipe uses no lactose-containing ingredients.*
- Ⓥ Vegan*
- Ⓜ Contains pork

*However, the possibility of accidental contamination cannot be ruled out.

For any information regarding allergies or intolerances, please consult our staff.

Croissants: France | All other breads and pastries: Switzerland

All prices in CHF, including VAT.

 We use natural paper.

IGP - Indicazione geografica protetta

Protected geographical origin. This means that one of the production stages (growing, processing or preparation) took place in a specific area of origin.

DOP - Denominazione di origine protetta

Protected designation of origin. This means that the production, processing and preparation of a product has to take place in a specific geographical area according to a recognised and defined procedure.

