

A WARM WELCOME

Our restaurant is steeped in history, brimming with life and passion, and blends tradition with modernity.

As a **modern brasserie**, we draw inspiration from this and cook with honesty and simplicity using ingredients from our wonderful region. We offer market-fresh cuisine, creative menus, hearty “Grosses Pièces,” and celebrate good food, togetherness, and the joy of life.

All that’s missing is a glass of wine. You’ll find plenty of ideas on our wine list, which features 600 selections.

We wish you a pleasant stay and «e Guete»

Bill Stooss, Magdalena Wimmer & Team



TASTING MENU

AVAILABLE IN THE EVENING FROM 6-9 PM

“Our kitchen is a melting pot of diverse cultures. We come from all corners of the world, yet we feel connected. With this in mind, we cook with passion and a wealth of ideas, incorporating our experiences and adventures directly into our tasting menus.”

FISH AND MEAT

Warm Pike-perch
Kohlrabi | Grapes | Verjus



Lamb Loin
Chestnuts | Black Salsify | Ticino Corn



Pear
Hazelnut | Tonka | Sage

per person 98.-

VEGETARIAN

Forest-Tartelet
Celeriac | Mushroom | Parsley



Smoked Carrot
Finger lime | Potato | Buttermilk



Pear
Hazelnut | Tonka | Sage

per person 79.-



GROSSES PIÈCES

SERVES 2 | 6-9 PM | 30-45 MIN PREPERATION TIME

Our “Grosses Pièces” are sensuous masterpieces made from cuts of meat or whole fish. Grilled in one piece at 450°C on the Josper charcoal grill, they develop unique smoky flavors and perfect textures.

Sea Bass in a Salt Crust

per person 59

Seasonal vegetables | Chimichurri | * 1 side dish per person

Seafood Platter from the Josper

per person 70

Calamari | Lobster | Octopus | Pimientos de Padrón | Milk buns

Roasted Saddle of Venison approx. 400g

per person 68

Red cabbage | Chestnuts | * 1 side dish per person

Chateaubriand beef tenderloin approx. 400g

per person 71

Seasonal vegetables | Veal jus | * 1 side dish per person

36-hour braised veal shank approx. 900g

per person 68

Seasonal vegetables | Veal jus | * 1 side dish per person

*Side dishes

each additional side dish 9

Parmesan risotto | Hazelnut spaetzle | French fries | Seasonal vegetables



APPETIZERS

 Lamb's Lettuce	14
French dressing Croutons Egg with fried bacon	18
 Mushroom Parfait	18
Sourdough bread Shallot Button mushroom	
Grilled Marrow Bone from "Handselected Swiss Beef" approx. 20min	20
Sourdough bread Garlic Port wine pepper	
 Parsnip and Pear Cream Soup	18
Horseradish Walnut Chervil	
Sea Bass Ceviche	26
Roasted fennel Celeriac Cucumber	
Beef Carpaccio	32
Truffle vinaigrette Egg yolk cream Grana Padano	
Casino Symphony for 2 people	per person 29
Assorted appetizers	

CASINO TARTARE

 Carrot tartare 70g 140g	17 24
Miso Candied kumquats Focaccia	
Tartare made from "Handselected Swiss Beef" 70g 140g	28 38
Gratinated with Café de Paris Brioche + Rémy Martin, Calvados or Whisky	+4
Salmon Trout Tartare	28
Rösti croquette Crème fraîche Trout caviar	

 vegetarian
 vegan possible



MAIN COURSES

 Parmesan Risotto	27 36
Pumpkin Apple Belper Knolle	
 Pan-seared Malfatti	38
Beetroot Buttermilk Orange	
 Porcini Mushroom Ravioli	39
Ricotta Quince chutney Sage	
Alpstein Chicken Breast	39
Bread dumplings Pumpkin Truffle velouté	
Grilled Black Angus Picanha	42
Jerusalem artichoke Hazelnut Leek	
Pan-seared turbot fillet	44
Beluga lentils Fig Champagne beurre blanc	
Braised venison shank	44
Parsley root Red cabbage Chestnut	
Sliced veal with creamy mushroom sauce	47
Tagliolini Sour cream Button mushrooms	
Pan-seared Duck breast	46
Parsley root Fig Radicchio	
Venison entrecôte approx. 130g	46
Game accompaniments Hazelnut spätzli Game jus	
Beef tenderloin Rossini approx. 150g	63
Truffles Leaf spinach Madeira jus	
+ Foie gras without force-feeding	+6

 vegetarian

 vegan possible



DESSERT

Chocolate Mousse Oswaldo 71%	14
Sea buckthorn crèmeux Brownie Almond japonais	
Blackcurrant	16
Chestnuts Sable breton Vanilla	
Pear	19
Hazelnut mousse Tonka bean ganache Sage	
Homemade Apple Tarte Tatin approx. 30min	21
Caramel Fior di Latte ice cream Calvados	
Patisserie vitrine acording to daily offer 12.00–10.30 pm	

COUPES & ICE CREAMS

Coupe Denmark	13
Vanilla ice cream Chocolate sauce Streusel	
Coupe Nesselrode	13
Vanilla ice cream Vermicelles Meringues Whipped cream	
Coupe Noisette	13
Vanilla ice cream Hazelnut ice cream Caramel sauce	
Casino Iced Coffee	13
Vanilla ice cream Mocha ice cream Espresso Whipped cream	

Sorbets & Ice Creams

• Lime-basil sorbet	• Hazelnut ice cream	• Plum sorbet	1 scoop	4
• Passion fruit sorbet	• Mocha ice cream	• Blood orange sorbet	2 scoops	7
• Vanilla ice cream			3 scoops	10
• Chocolate ice cream				



All prices are in CHF and include VAT.