

La Rouvenaz

EN

“Dal 1965”

APERITIVO

SALUMI E FORMAGGI

Assortment of Italian charcuteries & cheeses

26.-

TAGLIERE DI “SAN DANIELE”

San Daniele cured ham, rucola & gnocco fritto

25.-

PIADINA EMILIANA

Piadina, stracchino, beefsteak tomatoes & San Daniele cured ham

19.-

FUSION ITALIA-GIAPPONE (5 PCES)

Chicken gyozas, sweet & sour datterino tomato coulis

16.-

FOCACCIA AL ROSMARINO

Fresh rosemary, coarse salt & olive oil

11.-

- COCKTAILS -



Mojito | 15.-

Veritas Rhum, cane sugar, lime, sparkling water & mint leaves



Aperol Spritz | 12.-

Aperol, prosecco, sparkling water



Hugo | 12.-

Prosecco, elderflower syrup, sparkling water & mint leaves



Negroni “Classico” | 14.-

Gin, red Martini, Campari



Gin Basil | 17.-

Gin Orion, lime, basil & sugar



Gin Dolce Vita | 17.-

Orion Gin, Eau d’Or liqueur & tonic water

PIZZE

MARGHERITA

Mozzarella di bufala

18.-

SPECIALE BURRATA

Burrata IGP & basil

24.-

3 FORMAGGI

Mozzarella fior di latte, gorgonzola & grana padano

23.-

IL SOLE

Anchovies, capers & taggiasche olives

22.-

MONTREUX JAZZ

Bresaola & mascarpone

25.-

IL GIARDINO

Eggplant, zucchini, green peppers & arugula

24.-

CALZONE

Ham, mushrooms & egg

25.-

FREDDY MERCURY

Ham, mushrooms, artichokes & olives

25.-

PARMIGRANA

Parma ham, arugola, grana padano & mozzarella di bufala

27.-

LA ROUVENAZ

Parma ham, datterini tomatoes, truffle perfumed oil & grana padano

27.-

LA PICCANTE

Spicy salami, green peppers & taggiasche olives

24.-

SAPORE DI MARE

Squid, shrimps, clams, mussels & garlic

26.-

PINSE

CAPRESE

Datterini tomatoes, mozzarella di bufala & basil

21.-

DELIZIOSA

Parma ham, stracciatella & basil

24.-

ANTIPASTI

POLPO ARROSTO

Roasted octopus marinated in citrus, fava bean salad & pecorino fondue

24.-

CEVICHE DI ORATA

Marinated sea bream in “leche de tigre”, vegetables & grilled corn

22.-

FRITTO MISTO

Fried squid, prawns, vegetables with tartar sauce

19.-

VITELLO TONNATO

Slices of veal fillet, tuna, anchovies & capers sauce

21.-

PARMIGIANA DI MELANZANE

Eggplant au gratin with tomato sauce & mozzarella di bufala

16.-

BURRATA CON POMODORINI

Burrata, multicolored tomato salad, oregano & basil

16.-

INSALATE

INSALATA VERDE

Green salad

9.-

INSALATA MISTA DI STAGIONE

Mixed seasonal salad

13.-

INSALATA OCEANICA

Roasted prawns, squid, vongoles & cuttlefishes served on a seasonal salad

25.-

SALADE ROUVENAZ FAÇON CÉSAR

Romaine lettuce, crispy chicken, croutons, parmesan & Caesar dressing

26.-

INSALATA DI PUNTARELLE

ALLA ROMANA

Puntarelle salad with garlic-infused anchovy vinaigrette

14.-

ZUPPA

CREMA DI ASPARAGI

Green asparagus velouté with puntarelle & roasted seeds

16.-



TEMPO DI PASTA

Laboratorio di pasta fresca
La Rouvenaz

LINGUINE AL SUGO DI MAZZANCOLLE

Shrimps, bisque, cherry tomatoes, basil & ginger
28.-

MACCHERONCINI ALL'AMATRICIANA DI TONNO

Tuna, onions, tomato sauce & peas cream
25.-

SPAGHETTI "TRICOLORI"

Datterini tomatoes, mozzarella di bufala, garlic & chilli pepper
25.-

RAVIOLI "DOLCE RIVIERA"

Spinach & ricotta, sage butter & pine nuts
23.-

LASAGNE ALL'EMILIANA

Beef lasagne
26.-

MEZZE MANICHE ALLA CARBONARA "L'ORIGINALE"

Eggs, pecorino cheese & guanciale
26.-

- *Specialità della casa* -

SPAGHETTI ALLE VONGOLE

Fresh pasta with clams
32.-

PASTA ALL'ASTICE

Lobster pasta for 2 people

- Must be pre-ordered 24 hours in advance -

52.- per person



PESCI

GRIGLIATA DI PESCE

Assorted fish (according to availability) & basmati rice
41.-

LA PEVERADA

Fish & seafood stew
39.-

SPIGOLA AL CARTOCCIO

Mediterranean-flavored sea bass fillet en papillote & potatoes
38.-

TONNO ROSSO AL PANE SPEZIATO

Breaded Provençal-style bluefin tuna, mashed potatoes,
vegetables and sweet & sour onions
40.-

FRITTO MISTO

Fried squid, prawns, vegetables & tartar sauce
28.-

Origin of our fishes :

Vongoles : Italy / Prawns and Shrimps : Vietnam / Cuttlefish : India

Squid: Argentina

Sea bream : Corsica / Sea bass : Corsica

Langoustines and scallops : Denmark

Salmon : Norway / Tuna : Mediterranean

Origin of our meat :

Beef : Switzerland, Ireland / Chicken : Switzerland, France / Veal : Switzerland

Cured meats : Italy / Pork : Switzerland



CARNI

TAGLIATA DI MANZO

Beef entrecote thinly sliced on a bed of arugula,
grana cheese shavings, mashed potatoes,
Sicilian ratatouille & balsamic vinaigrette
44.-

CHATEAUBRIAND

Beef steak (600G) for two people to share
mashed potatoes & Sicilian ratatouille
Sauces: pepper sauce & café de Paris
52.- per person

TARTARE DI MANZO CLASSICO

Beef tartare served with french fries, salad & toast
35.-

BRACIOLE ALLA MESSINESE

Thin slices of beef with pistachio crust, smoked provola cheese,
mashed potatoes & vegetables
34.-

VITELLO TONNATO

Slices of veal fillet, tuna, anchovies & capers sauce
32.-

- *Specialità della casa* -

COSTOLETTA ALLA PALERMITANA

Breaded and grilled veal escalope
served with french fries & Italian-style salad
48.-

RISOTTI

RISOTTO GAMBERI E SCAMPO

Lemon zest risotto, roasted shrimps and langoustine with thyme
29.-

RISOTTO CACIO E PEPE

Pecorino romano and black pepper risotto
24.-

BAMBINI

PIZZA BAMBINO | 11.-

PIZZA PULCINELLA | 13.-

RIGATONI AL POMODORO | 12.-

TAGLIOLINI CARBONARA | 16.-

BEEF STEAK | 18.-

with vegetables & french fries

CHICKEN NUGGETS | 15.-

with vegetables & french fries



DOLCI

TIRAMISÙ | 12.-

PANZEROTTO CON NUTELLA AL FORNO | 12.-

TORTINO AL CUORE CALDO DI PISTACCHIO | 12.-

Chocolate fondant with pistachio heart, custard sauce & vanilla ice cream

L'AFFOGATO "ORIGINALE" | 8.50

Espresso with vanilla ice-cream

MOUSSE AL CIOCCOLATO BIANCO | 13.-

White chocolate mousse, raspberry coulis & almond crumble

PERA COTTA AL MARSALA | 13.-

Poached pear infused with marsala & almond biscuits

GELATI



ICE CREAMS

Fior di latte cream

Amarena / Italian cherries

Vaniglia / Vanilla

Caffè / Coffee

PER SCOOP : 4.-

WHIPPED CREAM : + 1.50

SORBETS

Fragola / Strawberry

Limone / Lemon

Cioccolato nero / Dark chocolate

Mango