

La Rouvenaz

Une histoire familiale depuis 1965

- COCKTAILS -

ANTIPASTI

CROSTONE DI FOCACCIA AI FUNGHI PORCINI

Focaccia with rosemary, porcini mushrooms, candied squash & parmesan sabayon
22.-

PIADINA EMILIANA

Piadina*, stracchino, beefsteak tomatoes & San Daniele cured ham
19.-

POLPO ARROSTO ALLA PLANCHA

Roasted octopus, chicory cream, taggiasche olives, tomato confit and capers
28.-

TATAKI DI SALMONE, NOCCIOLE, LIME E ZENZERO

Hazelnut-crusted salmon tataki marinated with ginger & lime
23.-

FRITTO MISTO

Fried squid, prawns, vegetables with tartar sauce
19.50

VITELLO TONNATO

Slices of veal fillet, tuna, anchovies & capers sauce
21.-

UOVO CROCCANTE

Crispy soft-boiled egg, eggplant & mint caviar, pecorino coulis
16.50

PARMIGIANA DI MELANZANE

Eggplant au gratin with tomato sauce & mozzarella di Bufala
17.-

BURRATA CON POMODORINI

Burrata, multicolored tomato salad, oregano & basil
16.50



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
19.-

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.-

CLASSICO

Fresh rosemary, coarse salt and olive oil
19.-

INSALATE

INSALATA VERDE

Green salad
9.50

INSALATA MISTA DI STAGIONE

Mixed seasonal salad
13.-

INSALATA OCEANICA

Seasonal salad with roasted prawns, squid, vongoles & cuttlefishes
26.50

ROUVENAZ CAESAR SALAD

Romaine lettuce, crispy chicken, croutons, parmesan & Caesar dressing
26.-

INSALATINA DI RUCOLA E MELOGRANO

Arugula, pomegranate, feta, red onion and roasted chestnuts
22.-

ZUPPA

CREMA DI ZUCCA

Pumpkin cream soup with crispy seeds
14.-



"The dishes on this menu, which are not marked with an asterisk (*), are made entirely on the premises from raw ingredients and traditional kitchen products in accordance with the Fait Maison label established by the Fédération romande des consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food."

TEMPO DI PASTA

*Laboratorio di pasta fresca
La Rouvenaz*

LINGUINE AL SUGO DI MAZZANCOLLE

Fresh homemade linguine with shrimps, bisque,
cherry tomatoes, basil & ginger
28.-

MEZZE MANICHE "ALL'AMATRICIANA"

Tomato sauce, onions, guanciale, pecorino romano & black
pepper
29.-

SPAGHETTI "TRICOLORI"

Fresh homemade spaghetti with datterini tomatoes, buffalo
mozzarella, garlic & chili
25.-

RAVIOLI "DOLCE RIVIERA"

Fresh homemade spinach & ricotta ravioli,
sage butter & pine nuts
24.50

LASAGNE ALL'EMILIANA

Fresh homemade beef lasagna
26.-

TAGLIOLINI CACIO E PEPE

Pecorino & black pepper
25.-

RAVIOLI CON CACAO E CERVO

Fresh homemade venison & ricotta ravioli,
sage butter & squash
28.-

- Specialità della casa -

SPAGHETTI ALLE VONGOLE

Fresh homemade spaghetti with clams
32.-

PASTA ALL'ASTICE

Lobster pasta for 2 people -
Must be pre-ordered 24 hours in advance -
58.- p/pers.

PESCI

GRIGLIATA DI PESCE

Assorted fish (according to availability) & basmati rice
42.-

LA PEVERADA

Fish & seafood stew
39.-

SCALOPPINE DI PESCE SPADA AL LIMONE

Lemon swordfish escalope with mashed
potatoes & Sicilian ratatouille
38.-

SPIGOLA AL CARTOCCIO

Sea bass en papillote mediterranean style cooked
40.-

FRITTO MISTO

Fried squid, prawns, vegetables & tartar sauce
29.-

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

Provenance of our meat :
Beef : Suisse, Irlande / Chicken : Suisse, France / Veal : Suisse / Cold cuts :
Italie / Pork : Suisse / Venison : Germany

Origin of our pasta :
Fresh homemade pasta: Our fresh pasta laboratory, TEMPO di PASTA
Fresh pasta: Orogiallo, 100% Italian wheat and traditional methods

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 Chateaubriand (600G) for two
people to share, mashed potatoes &
Sicilian ratatouille Sauces: pepper sauce &
café de Paris
54.- 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
36.-

OSSO BUCO IN GREMOLATA

Veal ossobuco and gremolata, mashed potatoes
39.-

COSTOLETTA DI VITELLO

AGLI AGRUMI

Roasted veal chop marinated with citrus, reduction thyme jus,
baby potatoes & sautéed vegetables
52.-

RISOTTO

RISOTTO GAMBERI E SCAMPO

Lemon zest risotto, roasted shrimps and langoustine with thyme
30.-

BAMBINI

PIZZA BAMBINO | 11.-

PIZZA PULCINELLA | 13.-

RIGATONI AL POMODORO | 12.-

BEEF STEAK | 18.-

with vegetables & french fries

CHICKEN NUGGETS* | 15.-

with vegetables & french fries

DOLCI

TIRAMISÙ | 12.-

PANZEROTTO CON NUTELLA AL FORNO | 13.-

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

PARFAIT GLACE AL TORRONCINO E

FONDUTA DI CIOCCOLATO | 14.-

Nougat iced parfait & melted chocolate

CRÈME BRÛLÉE | 14.-

Vanilla creme brulee

GELATI

ICE CREAMS

Fior di latte cream

Amarena / Italian cherries

Vaniglia / Vanilla

Caffè / Coffee

PER SCOOP : 4.20

WHIPPED CREAM: + 1.50

SORBETS

Fragola / Strawberry

Limone / Lemon

Cioccolato nero / Dark chocolate

Mango