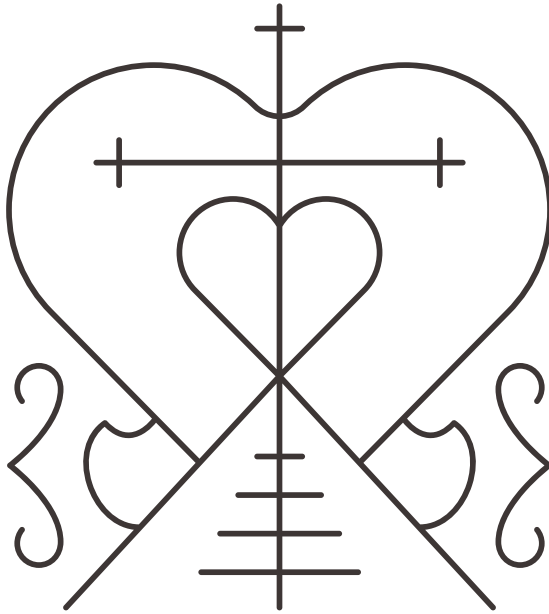


MENU

CENA



Conrad's Easy
RESTAURANT



ANTIPASTI

STARTERS

| | | | |
|--|--|-------|-----------|
| Vitello Tonnato | Sliced Cold veal in a tuna-flavored creamy white sauce | Klein | CHF 19.00 |
| | | Gross | CHF 29.00 |
| Thunfischtartar | Thuna tartar | Klein | CHF 21.00 |
| | | Gross | CHF 29.00 |
| Gebackene Aubergine – mit Fior di latte | Oven-baked egg plant –with Fior di latte | | CHF 14.00 |
| Kleiner grüner Salat | Small green salad | | CHF 9.00 |
| Lodge Gerstensuppe | Lodge barley soup | | CHF 12.00 |
| | | Kids | CHF 8.00 |

ANTIPASTI

STARTERS



PASTA

PASTA

| | | |
|-----------------------------------|------------------------------------|-----------|
| Linguine al pesto Genovese | Linguine pasta with pesto Genovese | CHF 19.00 |
| Hausgemachte Gnocchi | Home made dumpling pasta | |
| – an geschmorter Rindfleischsauce | – with a braised beef sauce | CHF 24.00 |
| – mit Salbeibutter | – with sage butter | CHF 18.00 |
| Pasta per bambini | Pasta for kids | CHF 9.00 |

SECONDI

MAINS

| | | |
|--------------------------------|----------------------------------|-----------|
| Tagliata di Manzo | Sliced beef | CHF 39.00 |
| – auf Rucola und Pomodorini | – on Rocket with cherry tomatoes | |
| Wolfsbarsch »all'acqua pazza« | Sea bass poached in a broth | CHF 36.00 |
| – mit Tomaten, Oliven & Kapern | – with tomatoes, olives & capers | |

CONTORNI

ON THE SIDE

| | |
|---------------------|---------------------|
| Rosmarin Kartoffeln | Rosmary potatoes |
| Saisonaes Gemüse | Seasonal Vegetables |

PASTA, SECONDI E CONTORNI

PASTA, MAINS & SIDES



Conrad's Easy
RESTAURANT

LIEVITATI NATURALI

PIZZA AL METRO

Unsere Pizza entsteht nach dem Prinzip der Lievito Naturale, die liebevoll auch Lievito Madre also italienische Mutterhefe genannt wird.

Durch die zeitintensive Herstellung des Hefeteigs wird unsere Pizza besonders knusprig, luftig und gut bekömmlich. Modernste Technik, ein innovatives Verfahren und viel Know-how sowie Leidenschaft lassen den Teig perfekt werden. Biologische und regionale Zutaten machen unsere Pizza »al metro« zu einem Erlebnis!

Die Idee für unsere besondere Pizza-Gourmet haben wir gemeinsam mit Alvise Ballarin aus Cavallino, Venezia ins Leben gerufen. Alvise betreibt dort die Trattoria Laguna, dem Geburtsort unserer Lievito Naturale. Ein Besuch bei ihm lohnt sich!

Search his page on Facebook: Trattoria Laguna e Lievitati Naturali

Our Pizza is made according to the principles of the Lievito Naturale, also called Lievito Madre, meaning Italian mother-yeast.

Due to a slow production of the yeast dough, our Pizza is very crispy, airy and well balanced. Thanks to the latest technology, an innovative process as well as lots of know how and passion make our dough perfect. Don't miss the experience of our "Pizza al metro" with the best organic and local ingredients.

We initiated the idea for our special "Pizza-Gourmet" with Alvise Ballarin from Cavallino, Venezia, where Alvise runs his Trattoria Laguna. It's the birthplace of Lievito Naturale. Visit him - it is more than worth your while!

PIZZA AL METRO

PIZZA AL METRO

Un Gusto = 1/4m

1/2m

1m



Gusto Uno
Taste 1

+ Gusto Due
+ Taste 2

+ Gusto Tre
+ Taste 3

+ Gusto Quattro = Preis
+ Taste 4 = Price

PIZZA AL METRO

PIZZA BY THE METER



PIZZA AL METRO

PIZZA AM METER - PIZZA BY THE METER

Le classiche

Regina Margherita Un Gusto (1/4m) CHF 21.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Basil & Oregano

Multicolor Un Gusto (1/4m) CHF 24.00

- Fior di latte (Region Valtellina), Tomaten San Marzano, grilliertes Gemüse, Basilikum
- Fior di latte (Region Valtellina), Tomatoes San Marzano, grilled vegetables, Basil

Caprice Un Gusto (1/4m) CHF 26.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Artischockenherzen, Pilze, gekochter Schinken Rovagnati D.o.P, Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Artichoke hearts, Mushrooms, Cooked Ham Rovagnati D.o.P, Basil & Oregano

Spianata Calabria Un Gusto (1/4m) CHF 26.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), scharfe Salami aus Calabrien D.o.P, Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Spicy Salami from Calabria D.o.P, Basil & Oregano

Tirol Gourmet Un Gusto (1/4m) CHF 28.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Gourmet Speck D.o.P aus dem Südtirol, Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Gourmet Speck from South Tyrol, Basil & Oregano

Marinara Secondo Noi Un Gusto (1/4m) CHF 24.00

- Tomaten San Marzano, Piennolo Tomaten (Vesuvio Gebiet), Sardellenfilets aus Trapani, Oliven taggiasche, Kapern aus Pantelleria, Knoblauchöl & Basilikum
- Tomatoes San Marzano, Piennolo tomatoes (Vesuvio Region), anchovies from Trapani, Olives Taggiasche, capers from Pantelleria, garlic-oil & basil



PIZZA AL METRO

PIZZA AM METER - PIZZA BY THE METER

Le gourmet

San Daniele Speciale Un Gusto (1/4m) CHF 29.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Rohschinken
San Daniele 18 Monate D.o.P, Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Raw Ham
San Daniele 18 months D.o.P, Basil & Oregano

Valtellina Mon Amour Un Gusto (1/4m) CHF 29.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Rucola aus Cavallino-Treporti, Bresaola D.o.P, Grana Padano D.o.P. 12 Monate, Basilikum & Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Rocket from Cavallino-Treporti, Bresaola D.o.P., Grana Padano D.o.P. 12 months, Basil & Oregano

Malinconia per la Sicilia Un Gusto (1/4m) CHF 36.00

- Frischer Thunfisch, Burrata aus Apulien D.o.P, Misticanza, Pistacchio
- Fresh thuna, burrata from Apulia D.o.P., mixed salad, pistachios

La Figata Un Gusto (1/4m) CHF 29.00

- Porchetta, Feigenkonfitüre, Gorgonzola
- Porchetta, fig jam, Gorgonzola

Cinderella Un Gusto (1/4m) CHF 26.00

- Burrata aus Apulien D.o.P, Datteltomaten im Ofen geschmort,
Oliven taggiasche, Basilikum
- Burrata from Apulia D.o.P., date tomatoes (oven-braised),
Olives Taggiasche, Basil

Summer time Un Gusto (1/4m) CHF 26.00

- Burrata aus Apulien D.o.P, Ochsenherztomaten, Basilikum & Oregano
- Burrata from Apulia D.o.P., Ox-heart-tomatoes, Basil & Oregano

PIZZA AL METRO

PIZZA BY THE METER



IL GELATO

ICECREAM

| | | | | |
|-----------------------------|-----------|---------------------|-----|------|
| Eiscreme artigianale | Ice cream | 1 Kugel (1 Scoop) | CHF | 4.00 |
| | | 2 Kugeln (2 Scoops) | CHF | 7.00 |

DOLCI FATTO IN CASA

HOUSE-MADE DESSERTS

| | | | | |
|--|-------------------------------|-------|-----|-------|
| Tiramisu im Glas | Tiramisu in the glass | | CHF | 9.00 |
| Profiteroles | Profiteroles | | CHF | 12.00 |
| – Cioccolato & crema pasticcera (Schokolade & Vanillecreme) | – chocolate & vanilla custard | | | |
| Bocconcini | | Stck. | CHF | 2.00 |
| – "Dai Dai" Crema & Cacao | | | | |

HERKUNFTSBEZEICHNUNG

(DECLARATION OF ORIGIN)

Rind & Kalb: Schweiz (regional) & Paraguay

Beef & Veal: Switzerland (regional) & Paraguay

Schwein: Schweiz & Italien

Porc: Switzerland & Italy

Eier und Milchprodukte: Schweiz (regional) & Italien

Eggs & Dairy Products: Switzerland (regional) & Italy

Fischerzeugnisse: Norwegen, Frankreich, Griechenland, Thailand

Fish products: Norway, France, Greece, Thailand

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden auf Anfrage gerne.

Please ask our members of staff to assist you with information about ingredients in our dishes that may lead to allergies or cause intolerances.

Alle Preise in Schweizer Franken, inklusive MwSt.

All prices in Swiss Francs (CHF) including V.A.T.

GELATI, DOLCI, INFOS

ICECREAM, DESSERTS, INFOS