



Zigolini

PIZZA · PASTA · BAR

Asparagus menu



Appetizers

RAW PARMA HAM on a salad of raw green asparagus sautéed with balsamic and flakes of Grana Padano
CHF 28.00

OCTOPUS CARPACCIO WITH SAUTEED GREEN ASPARAGUS, cherry tomatoes, Taggiasche olives
CHF 32.00

RAW SAUTEED GREEN ASPARAGUS SALAD, cherry tomatoes, wild rocket leaves, slices of boiled egg with balsamic
CHF 21.00

Soup

CREAM OF GREEN ASPARAGUS AND POTATOES Julienne of fresh salmon marinated in dill, sour cream and crunchy bread croutons
CHF 16.00

First courses

SPAGHETTONE homemade with durum wheat flour, sautéed green asparagus, parmesan cream, crunchy Ticinese raw ham
CHF 21.50

SPAGHETTONE homemade with durum wheat flour, sautéed green asparagus, egg and Grana Padano
CHF 21.50

CARNAROLI RISOTTO WITH GREEN ASPARAGUS, crunchy Ticinese raw ham and balsamic vinegar reduction, creamed with Gottardo Alpe cheese
CHF 24.00

CARNAROLI RISOTTO WITH GREEN ASPARAGUS, grilled Black Tiger prawns and morsels of mozzarella
CHF 28.00

RAVIOLI STUFFED WITH GREEN ASPARAGUS AND MASCARPONE, parmesan cream, sautéed green asparagus and strips of crunchy Ticinese raw ham
CHF 25.00

Main dish

GRILLED RIBEYE SLICED on sautéed green asparagus, Padano wheat flakes and potato croquettes
CHF 44.00

SCALOPPINE of chicken breast with Raclette cheese on sautéed green asparagus and potato croquettes
CHF 34.50

GRILLED SEABASS FILLETS on a bed of sautéed green asparagus and buttered rice
CHF 38.00

RÖSTI, grated and browned Agria potatoes in a pan with sautéed green asparagus, Raclette cheese and a fried egg
CHF 26.00

GRILLED TUNA FILLET, green asparagus cream, sautéed green asparagus and buttered rice
CHF 41.00

Asparagus

OLANDESE 500g of boiled asparagus with hollandaise sauce
CHF 27.00

MILANESE 500g of boiled asparagus with butter, parmesan and 2 fried eggs
CHF 28.50

PARMIGIANO 500g of asparagus boiled with butter and parmesan
CHF 27.50

PARMA 500g of boiled asparagus with Parma ham (60g)
CHF 28.00

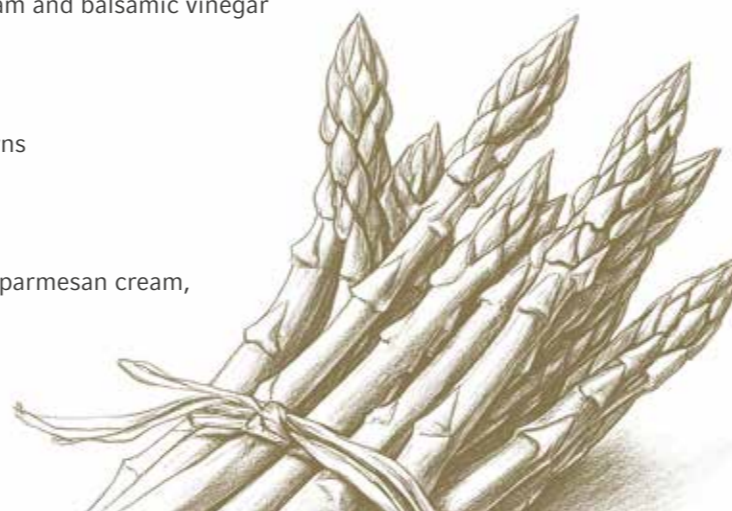
Mövenpick house wine

MERLOT DEL MENDRISIOTTO Our rows of Merlot are planted on the hills of Mendrisiotto. Thanks to the particular lake-mountain microclimate which makes the wines elegant and intense.

10cl 5.90



Prices are in CHF and 8.1% VAT included
Allergens, intolerances and celiac disease: one of our collaborators is at your disposal to provide any support or additional information



Appetizers

Main course and starter or as an accompaniment to a good glass of wine selected by Movenpick Caves

TAVOLOZZA VALTELLINESE 60g of dried hip tip meat from Valtellina, aged 60 days and cut very thin at the moment with our Berkel.
CHF 25.00

TAVOLOZZA PARMA 90g of Parma "Slega" PDO raw ham aged 20 months.
CHF 25.00

TAVOLOZZA CHEESE Variety of soft, semi-hard and hard cheeses, seasonal jam, Ticino honey and flavored pepper from the Maggia Valley.
CHF 25.00 - Allergens: eggs, milk

Mövenpick Classic

MÖVENPICK DUETTO Variation of Irish smoked salmon, fresh salmon marinated (NO) in dill accompanied with capers, red onion rings, horseradish foam, Lidingo sauce and slices of French brioche bread.
CHF 32.50 - Allergens: fish, eggs, mustard, gluten

Vegetarian dishes

VEGAN TATAR Broad bean tartar, beetroot, tomato, capers, onions on grilled courgettes.
CHF 29.50 - Allergens: sulphites, mustard

MEATBALLS Chickpea meatballs (falafel), on soup of the day, grilled courgettes, natural yogurt, sesame seeds and pumpkin.
CHF 24.50 - Allergens: milk, gluten, soy

100% Ticino Rice

RISOTTO CASTELLO Carnaroli risotto with parmesan, creamed with Alpe Gottardo cheese and boiled luganiga from the Castello salami factory.
CHF 26.00 - Allergens: milk, eggs

PERSICO Perch fillets with butter and sage on creamed Carnaroli risotto with Parmigiana with Alpe Gottardo cheese.
CHF 34.00 - Allergens: fish, milk

Coccia

COCCIA REALE Grilled Black Tiger (VN) prawns, lettuce leaves, tomato, carrots, grilled courgettes, green beans, croutons, Italian dressing, sesame seeds.
CHF 23.50 - Allergens: gluten, shellfish, milk, mustard, eggs, sesame, soy, sulphites

COCCIA CHICCHIRICHÌ Strips of grilled chicken breast marinated in rosemary, leaf salad, crispy smoked bacon, tomato, red onion rings, black olives, Grana Padano, croutons, topped with Balsamic sauce, pumpkin seeds.
CHF 27.50 - Allergens: gluten, eggs, mustard, milk, sulphites

COCCIA FALAFEL Chickpea meatballs, lettuce leaves, tomato, carrots, grilled courgettes, green beans, croutons, topped with yogurt and curry sauce, sesame seeds.
CHF 24.50 - Allergens: milk, gluten, sesame

Pasta

Fresh homemade pasta with durum wheat and soft wheat flour. In our restaurant you can find the pleasure of eating fresh pasta. rediscovering the flavors of the past with fresh. seasonal and local products

PESCATORE Black Tiger prawns, tomato, tomato sauce and wild rocket leaves with extra virgin olive oil.
CHF 21.50 - Allergens: gluten, shellfish, eggs

CARBONARA Eggs, smoked bacon strips, Grana Padano.
CHF 21.50 - Allergens: gluten, eggs, milk

BUFALINA Fresh tomato, tomato sauce and morsels of buffalo mozzarella.
CHF 21.50 - Allergens: gluten, milk

PESTO ROSSO Spaghettone with dried tomato pesto, pine nuts, Grana Padano
CHF 21.50 - Allergens: gluten, milk

ARRABBIATA Short pasta with tomato sauce, chilli pepper, garlic
CHF 21.50 - Allergens: gluten

TONNO Short pasta with chunks of fresh tuna, julienned courgettes and cherry tomatoes
CHF 21.50 - Allergens: gluten, fish

Soup

The soup of the day varies daily. Our employees will be happy to inform you

SOUP OF THE DAY prepared with fresh and seasonal ingredients, respecting the product and the translation.
CHF 15.00





Meat

For the preparation of these dishes we mainly choose only Swiss meat

LA VIENNESE Slice of French veal rump finely beaten and breaded with flour, eggs and grated white bread.
CHF 41.50 - Allergens: gluten, eggs

ZURICH-STYLE SMINUZZATO Veal mince with cream sauce, champignon mushrooms and white wine.
Portion 140g CHF 35.50 - 100g CHF 26.50 - Allergens: celery, milk

THE ORIGINAL OLMA BRATWURST Grilled veal sausage with stewed onions and brown sauce.
CHF 19.00 - Allergens: milk

CORDON BLEU TICINESE chicken breast breaded with flour, eggs and grated white bread, Alpe Gottardo cheese, Ticino rustic cooked ham.
CHF 29.00 - Allergens: gluten, eggs, milk

CORDON BLEU GABBIANO of veal rump breaded with flour, eggs and grated white bread, Alpe Gottardo cheese, Ticino rustic cooked ham
CHF 40.00 - Allergens: gluten, eggs, milk

RABBIT LEG CACCIATORA STYLE celery, carrots, onions and champignon mushrooms, served with mashed potatoes..
CHF 31.00 - Allergens: gluten, eggs, milk, soy, celery, mustard

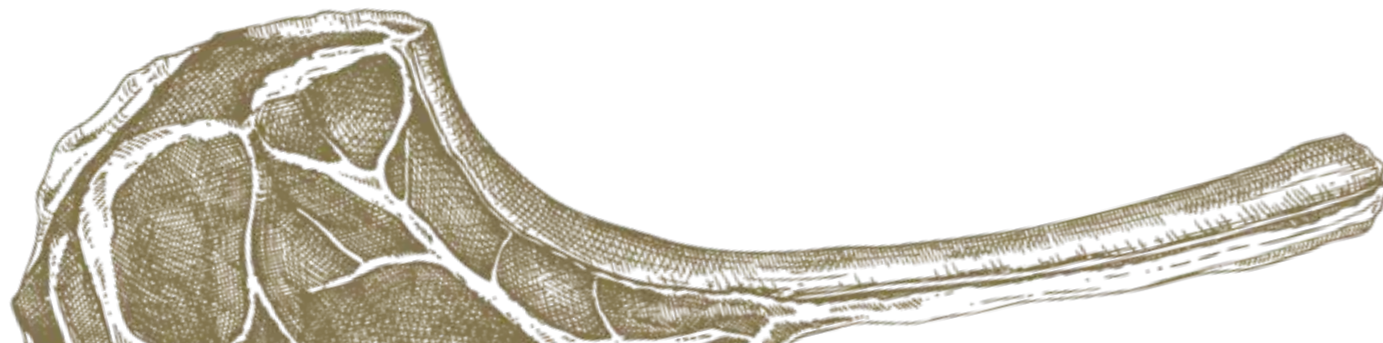
Rösti

RÖSTI CARBONARA "Agria" potatoes grated and browned in a pan, slices of grilled Ticino smoked bacon and two fried eggs.
CHF 24.00 - Allergens: eggs, milk

RÖSTI PARMIGIANO "Agria" potatoes grated and browned in a pan, grilled aubergines, tomato sauce, buffalo mozzarella, Grana Padano and oregano.
CHF 26.00 - Allergens: eggs, milk

RÖSTI CONTADINA "Agria" potatoes grated and browned in a pan, slices of Ticinese cooked ham, Alpe cheese and a fried egg.
CHF 26.50 - Allergens: eggs, milk

RÖSTI TATAR "Agria" potatoes grated and browned in a pan, chopped raw beef, seasoned with extra virgin olive oil, Grana Padano flakes and wild rocket leaves.
CHF 27.00 - Allergens: eggs, milk



Tatar

The classic Tatar. finely chopped raw beef rump

CLASSIC TATAR Freshly prepared at the table, seasoned to your liking with anchovies, cucumbers, capers, mustard, onion, parsley and egg yolk. Served with French brioche and whipped Swiss butter.
CHF 34.50 - Allergens: gluten, fish, eggs, mustard, celery, soy
CHF 37.50 - Served with Cognac, Whiskey or Calvados.

Fish

SALMONE Grilled salmon slice, grilled vegetables and potato croquettes.
CHF 28.50 - Allergens: fish, milk, soya

GAMBERI CAFÉ DE PARIS Tails of Black Tiger prawns au gratin with Café de Paris herb butter, served with buttered white rice.
CHF 36.00 - Allergens: fish, milk

From the plate

CHICKEN BREAST 140g
CHF 26.50

VEAL PAILLARD 140g
CHF 39.50

RIB EYE 300g
CHF 38.50

BEEF FILLET 180g
CHF 51.00

Side dishes

FRENCH FRIES
CHF 5.50 - Allergeni: glutine

MASHED POTATOES
CHF 4.50 - Allergeni: glutine, uova, latte, soia, sedano, senape

RÖSTI
CHF 5.50 - Allergeni: latte

GRILLED VEGETABLES
CHF 4.50

WHITE RICE
CHF 2.50



“Come and find out
the new service
Take Away
of Mövenpick Restaurant
and enjoy our cuisine
directly
in your house!”

 **+41 91 682 5331**