

**BON  
APPÉTIT**

le *L*acustre

# «PANORAMA – EDIZIONE SPECIALE MOLINO»

The Panorama wines are an exclusive creation for the Pizzeria Ristorante Molino, combining top quality with Italian winemaking artistry. Alberto Torelli, the „Rising Star“ of Italian oenology, has crafted a harmonious trio with the red wine „Panorama – Edizione Speciale Molino,“ the white wine „Panorama d’Oro,“ and the rosé „Panorama Rosé,“ perfectly paired with the dishes. Made from select Tuscan grapes, the wines stand out for their balance, freshness, and elegance. To ensure their premium quality and consistency, all Panorama wines are exclusively bottled in magnum format.



## VINO BIANCO

### PANORAMA D'ORO EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9  
1.5 L | 129



## VINO ROSATO

### PANORAMA ROSÉ EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9  
1.5 L | 129



## VINO ROSSO

### PANORAMA EDIZIONE SPECIALE MOLINO

Collazzi | Toscana, Italia

0.1 L | 9.5  
1.5 L | 136



## GRAPPA

### PANORAMA GRAPPA INVECCHIATA EDIZIONE SPECIALE MOLINO

Berta | Piemonte, Italia

2 CL | 9.5  
1 L | 130



## SPUMANTE

### FRANCIACORTA CUVÉE PRESTIGE EXTRA BRUT

Ca' del Bosco, Lombardia

0.1 L | 15  
0.75 L | 105



## ANTIPASTI

### PROSCIUTTO DI SAN DANIELE DOP E BURRATA ☺☺ | 17 | 27

Prosciutto di San Daniele DOP and burrata on a bed of rocket

### TARTAR DI MANZO | 22 | 34

Beef tartare (IT) with quail egg and fresh focaccia

### VITELLO TONNATO 🍷☺ | 19 | 31

Thinly sliced, tender veal (CH) coated with a homemade tuna sauce, served with capers and red onion rings

### BRUSCHETTE CLASSICHE 🍷🍷 | 12 | 15.5

Toasted slices of bread with diced tomatoes, garlic, onion, basil and extra virgin olive oil IGP

### TRIS DI BRUSCHETTE ☺ | 16.5

Three slices of toasted bread, garnished with seasonal toppings such as:

- Fresh ricotta and mint cream, smoked salmon, roasted almond slivers and strawberry slices

- Homemade rocket pesto, three date tomatoes, onion sprouts, garlic and roasted pine nuts

- Stracciatella di Burrata, roasted Lardo di Colonnata IGP and Aceto balsamico IGP

### TAGLIERE DI SALUMI ☺☺ | 22

Prosciutto di San Daniele DOP, Bresaola Punta d’Anca IGP, Prosciutto Cotto «Selezione», Salame piccante «Ventricina», green olives

Complement your tagliere with the following piattini on request.

### VERDURE AL FORNO 🍷🍷☺ | 5.5

Roasted vegetables with extra virgin olive oil IGP

### MOZZARELLA DI BUFALA DOP 🍷☺ | 4

Half of a Mozzarella di Bufala DOP

### BURRATA DI PUGLIA ☺ | 5.5

Burrata from Apulia

### PARMIGIANO REGGIANO «VECCHIO» DOP 🍷☺ | 4.5

## INSALATE, VERDURE E ZUPPA

### ZUPPA AL POMODORO ☺ | 14

Tomato soup with cream

### CARPACCIO DI FINOCCHI E ARANCE CON CREMA DI RICOTTA E RAPA ROSSA ☺ | 15 | 19

A base of fennel and orange with a tartlet of ricotta, beetroot and cucumber, flavoured with raspberry balsamic vinegar, pecans and goji berries

### INSALATA DELLA CASA ☺ | 29

Mixed salad with Mozzarelline di Bufala DOP, plum tomatoes and strips of grilled chicken (CH)

### INSALATA CAPRESE DATTERINI 🍷☺ | 15 | 22

Mozzarella di Bufala DOP, plum tomatoes and basil, dressed in extra virgin olive oil IGP

### VERDURE AL FORNO 🍷🍷☺ | 24.5

Roasted vegetables with extra virgin olive oil IGP

with Mozzarella di Bufala DOP on request ☺☺ +7

with Burrata on request ☺ +5.5

### INSALATA MEDITERRANEA ☺ | 23

Green salad with Frascati dressing, anti-pasti vegetables, plum tomatoes, Mozzarella di Bufala DOP and basil

with tuna on request +4.5

with grilled giant prawns on request (3 pcs) +9

### INSALATA MISTA 🍷🍷☺ | 15

Mixed salad with Frascati dressing, cucumber, peperoni, celery, fennel, black olives and plum tomatoes

## MENÙ BAMBINI

For children up to 12 years old. The children’s menu consists of a pizza Bambini or a penne Bambini of your choice, one scoop of ice cream with Smarties, and a filtered water or syrup.

### MENÙ PIZZA BAMBINI | 12

Margherita

Prosciutto ☺

Funghi

### MENÙ PENNE BAMBINI | 12

Salsa di pomodoro ☺🍷

Al ragù bolognese 🍷

Prosciutto Cotto «Selezione» e panna ☺

## DOLCI CLASSICI

These desserts are real classics and very popular among our guests. You will find more desserts in our dessert menu.

### TIRAMISÙ | 13.5

Homemade tiramisu made from an original recipe from Venice

### PUNTO E BASTA! | 8.5

One spoonful of tiramisu with coffee, espresso or tea

### PANNA COTTA STAGIONALE ☺☺ | 11

Homemade panna cotta with a seasonal surprise

### GELATI ☺ | 5

Single scoops of ice cream:

Vaniglia | Cioccolato | Nocciola

Pistacchio | Stracciatella

Fragola Sorbetto | Limone Sorbetto

# PASTA E RISOTTO

## TAGLIATELLE FATTE IN CASA AL PESTO DI BROCCOLI CHRISTA RIGOZZI | 26

Fresh homemade tagliatelle with homemade broccoli pesto, topped off with roasted pine nuts and dill

## TAGLIATELLE FATTE IN CASA AL SALMONE AFFUMICATO | 17 | 31

Fresh homemade tagliatelle with smoked salmon (GB) served in a creamy sauce with garlic and onion, topped off with black pepper and fresh dill

## RISOTTO AL LIMONE CON GAMBERONI | 31

Lemon risotto with grilled giant prawns

## RISOTTO SCAMORZA E RADICCHIO | 26

Carnaroli rice with beetroot cream served with red chicory, edamame, spicy scamorza cheese, provolone cheese and Parmigiano Reggiano «Vecchio» DOP

# PASTA COME VUOI TU

## 1 CHOOSE YOUR PASTA

**TORTELLONI FATTI IN CASA | +4**  
with a ricotta and spinach filling

**TAGLIATELLE FATTE IN CASA | +3**

**GNOCCHI FRESCHI | +3**

**SPAGHETTI RUMMO | 20**

**PENNE RUMMO | 20**

**FUSILLI RUMMO  
SENZA GLUTINE | 20**  
8 minutes of preparation

## 2 AND YOUR PREFERRED SAUCE

**FRUTTI DI MARE | 36**  
Seafood, giant prawns, plum tomatoes, garlic and parsley

**AL BURRO E SALVIA | 16 | 23**  
Butter and sage

**ALLA BELLA ITALIA | 29**  
Plum tomatoes, rocket, Mozzarella di Bufala DOP, parmesan shavings «Vecchio» DOP and truffle oil

**AL RAGÙ BOLOGNESE | 17 | 25**  
Beef sauce (CH) made according to an v1891 recipe from Pellegrino Artusi, «padre della cucina italiana»

**ALLA CARBONARA | 17 | 25**  
Pancetta bacon (CH), egg yolk and cream

**AL PESTO | 17 | 24**  
Basil, garlic, olive oil, parmesan and pine nuts

# SECONDI

## PETTO DI POLLO ALLA GRIGLIA | 35

Grilled chicken breast (CH), roast potatoes and seasonal vegetables

## SCALOPPINE DI VITELLO AL LIMONE | 46

Tender veal escalopes (CH) in a lemon sauce with fresh homemade tagliatelle

## FILETTO DI MANZO ALLA GRIGLIA | 120GR | 49 | 200GR | 59

Grilled beef fillet (CH) with roast potatoes, creamy porcini sauce and plum tomatoes

## BRANZINO ALLA GRIGLIA | 43

Grilled sea bass fillet (TR/GR), roast potatoes and seasonal vegetables

## GRIGLIATA DEL PESCATORE | 49

Langoustine, salmon (NO), giant prawn, calamari, sea bass (TR/GR), steamed potatoes, grenobloise sauce and seasonal vegetables

## SALMONE ALLA GRIGLIA | 42

Grilled salmon fillet (NO) with lemon risotto and seasonal vegetables

## GENEVA DISH

## FILETS DE PERCHE DU LAC LÉMAN | 49

Perch fillets (CH) fried in butter with roasted almonds, capers, steamed potatoes, tartar sauce and seasonal vegetables

# PIZZE SELEZIONE

## MARGHERITA | 17 | 20

Tomatoes, Mozzarella di Bufala DOP, basil and oregano

## CHRISTA RIGOZZI | 27 | 30

Tomatoes, Mozzarella di Bufala DOP, beef carpaccio (CH), rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

## SOPHIA LOREN | 30 | 33

Tomatoes, Mozzarella di Bufala DOP, Bresaola Punta d'Anca IGP, Mozzarelline di Bufala DOP, parmesan shavings «Vecchio» DOP, rocket, plum tomatoes, extra virgin olive oil IGP and oregano

## O MARE MIO! | 33 | 36

Tomatoes, Mozzarella di Bufala DOP, seafood, giant prawns, Burrata and oregano

## BURRATA | 31 | 34

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Burrata, Mozzarelline di Bufala DOP, basil and oregano

## SEMI E CECI | 24 | 27

Tomatoes, courgettes, aubergines, bell peppers, walnuts, chickpeas, plum tomatoes, pumpkin seeds, spinach, radishes, pumpkin seed oil, red chicory, onion sprouts and oregano

## MISS ITALIA | 30 | 33

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, plum tomatoes, Mozzarelline di Bufala DOP, rocket, parmesan shavings «Vecchio» DOP, truffle oil and oregano

## SAN DANIELE | 28 | 31

Tomatoes, Mozzarella di Bufala DOP, Prosciutto di San Daniele DOP, basil and oregano

## QUATTRO STAGIONI BUFALA | 25 | 28

Tomatoes, Mozzarella di Bufala DOP, mushrooms, Prosciutto Cotto «Selezione», black olives, artichokes, bell peppers and oregano

# PIZZA COME VUOI TU

## 1 CHOOSE A BASIC PIZZA OR FOCACCIA

### MARGHERITA | 17 | 20

Tomatoes, Mozzarella Fior di Latte, basil and oregano

### BIANCA | 17 | 20

Mozzarella Fior di Latte, basil and oregano

### ROSSA | 17 | 20

Tomatoes, basil and oregano

### FOCACCIA AL ROSMARINO | 12

Focaccia with extra virgin olive oil IGP, rosemary and sea salt

### FOCACCIA AL POMODORO | 15

Focaccia with diced tomatoes, basil, garlic, extra virgin olive oil IGP and sea salt

## 2 AND THE INGREDIENTS

### PROSCIUTTO DI SAN DANIELE DOP | 7

**FUNGHI | 3**  
Mushrooms

**TONNO | 4.5**  
Tuna in sunflower oil

### MOZZARELLA DI BUFALA DOP | 7

**BURRATA DI PUGLIA | 5.5**  
Burrata from Apulia

**PROSCIUTTO COTTO «SELEZIONE» | 6**

**ANCHOVIES | 3**

### SALAME PICCANTE «VENTRICINA» | 5

Spicy «Ventricina» salami

**VERDURE AL FORNO | 5.5**  
Roasted vegetables with extra virgin olive oil IGP

**OLIVE TAGGIASCHE | 2**  
Black olives

**RUCOLA | 3**

**OLIO DI TARTUFO | 3**  
Truffle oil

**PINEAPPLE | 3**  
Fresh homemade pineapple in syrup

Every pizza can be ordered as a calzone.



# CASA LE LACUSTRE

## SCAN ME



BEVANDE E VINO  
Menu

## WE REWARD YOU FOR YOUR VISIT!

Take part in our loyalty programme and collect points. How? Download the app, create a customer account and scan your first bill via the app when you visit Restaurant Le Lacustre – Così semplice!



**DOLCE**  
AT YOUR CHOICE



**APERITIVO**  
AT YOUR CHOICE



**ANTIPASTO**  
AT YOUR CHOICE



**PIZZA O PASTA**  
AT YOUR CHOICE



**SECONDO**  
AT YOUR CHOICE

You can collect points on site at Restaurant Le Lacustre, all Pizzerie Ristoranti Molino and Ristorante Frascati, via take-away or home delivery.

Have fun collecting points!



To the app

*Italianità per tutti!*

# NOI SIAMO

## OUR PRODUCTS AND THEIR QUALITY

Only fresh and carefully selected ingredients find their way onto plates at Restaurant Le Lacustre. Special attention is paid to the origin of the products.



### FATTO IN CASA

Genuine craft according to Italian tradition and made 100% by hand and onsite



### SELEZIONE

Carefully chosen recipes made with our sourced and in-house products



### COME VUOI TU

Combine and enjoy according to your taste and wishes



### PASSIONE

Love and dedication to feed your enjoyment



### QUALITÀ

First class ingredients, paying special attention to the origin and certification



### RESPONSABILITÀ

Responsibility and sustainability are the fundamental ideas, firmly established in the minds of all employees

## DETTAGLI

### DICHIARAZIONE

- © The recipe uses no gluten-containing ingredients.\*  
Gluten-free bread is available on request
- ℓ The recipe uses no lactose-containing ingredients.\*
- ♻️ Vegan\*
- ⦿ Contains pork

\*However, the possibility of accidental contamination cannot be ruled out.

For any information regarding allergies or intolerances, please consult our staff.

Croissants: France | All other breads and pastries: Switzerland

All prices in CHF, including VAT.

We use natural paper.

### IGP - Indicazione geografica protetta

Protected geographical origin. This means that one of the production stages (growing, processing or preparation) took place in a specific area of origin.

### DOP - Denominazione di origine protetta

Protected designation of origin. This means that the production, processing and preparation of a product has to take place in a specific geographical area according to a recognised and defined procedure.

