
















# CARROUSEL OF MEALS



## Tapas, bruschettas and focaccias for appetizer “Carrousel style”

Bruschetta classica  	<i>1 piece</i>	*6.—
a slice of crusty bread, crushed fresh tomato, olive oil, garlic and fresh basil		
Tapas olive   		*4.50
olives seasoned with garlic, olive oil, parsley and red chilli		
Tapas salametto 		*7.50
slices of a small “salametto”, pickle, baby onions and grissini		
Tapas prosciutto crudo		*7.50
raw ham served with a slice of toasted bread		
Tapas caprese 		*7.—
buffalo mozzarella cheese, cherry tomatoes, olive oil and fresh basil served with a slice of toasted bread		
Tapas du Chef 		*7.—
fried pizza dough garnished with cocktail sauce, grilled zucchini, cherry tomatoes and rocket salad		
Tapas trio du fromager 		*12.50
grana padano cheese, gorgonzola cheese, truffle flavoured pecorino cheese, walnuts and honey		
Bruschette uccelletto	<i>2 pieces</i>	*7.—
two slices of toasted bread garnished with buffalo mozzarella cheese and raw ham		
Bruschette Bell'Italia 	<i>2 pieces</i>	*7.—
two slices of toasted bread garnished with cherry tomatoes, truffle flavoured pecorino cheese and fresh basil		
Bruschette Port de Vidy	<i>2 pieces</i>	*7.—
two slices of toasted bread garnished with Philadelphia cheese, small shrimps and rocket salad		
Bruschette genovese 	<i>2 pieces</i>	*7.—
two slices of toasted bread garnished with buffalo mozzarella cheese, cherry tomatoes and basil pesto		
Focaccia rosmarino  	<i>a good fit to share</i>	*12.50
rosemary, garlic, salt, pepper, olive oil and oregano		
Focaccia marinara  	<i>a good fit to share</i>	*15.—
tomato sauce, garlic and oregano		






\* only followed by a main course

 vegetarian











 lactose free

 gluten free

## Starters

Salade verte   	green salad and vinaigrette dressing	*7.—
Salade mêlée   	raw vegetables, mixed salad and vinaigrette dressing	*8.50
Festival di bruschetta	<i>is a good fit for 2 people</i> 2 Bell'Italia, 2 Port de Vidy, 2 uccelletto and olives seasoned with garlic, parsley, olive oil and red chilli	*21.50
Antipasto Carrousel	<i>is a good fit for 2 people</i> includes 2 bruschette Port de Vidy, seasoned olives, raw ham, rocket salad with sliver of grana padano cheese, buffalo mozzarella cheese with cherry tomatoes, a tapas du Chef and slices of a small "salametto" and grissini	*27.—

## Our assorted salads and cold meals










Assiette de crudités & thon 	raw vegetables, mixed salad, tuna and vinaigrette dressing	16.—
Salade rucola aux tomates séchées & grana  	rocket salad, roasted pine nuts, sundried tomatoes, sliver of grana padano cheese and vinaigrette dressing	22.—
Caprese di bufala & pomodoro al basilico  	buffalo mozzarella cheese, tomatoes, olive oil and fresh basil	26.—
Salade César	romaine lettuce, slices of grilled chicken breast, sliver of grana padano cheese, cherry tomatoes, croutons, sunflower seeds and white French dressing	26.—
Carpaccio de bœuf 	thinly sliced raw beef, rocket salad, sliver of grana padano cheese, basil olive oil and lemon served with French fries	28.—
Tartare de saumon Granny Smith & yuzu  	tartar of marinated raw salmon, Granny Smith apple small dices, yuzu juice, olive oil, chive served with toasted bread, butter and French fries	29.—
Légumes grillés & bufala  	grilled bell pepper, eggplant and zucchini with buffalo mozzarella cheese and basil olive oil	27.—

\* only followed by a main course





The service of the water jug will be charged Chf 2.— per person if token as a single drink

# Our “Carrousel” of pasta and risotto

## Traditionals

Spaghetti aglio, olio, peperoncino & prezzemolo  	21.50
spaghetti pasta with garlic, olive oil, red chilli and parsley	
Spaghetti Napoli  	22.—
spaghetti pasta with tomato sauce and basil	
Tagliatelle Bologna 	24.—
tagliatelle pasta with tomato sauce and minced beef	
Penne arrabbiata  	23.—
penne pasta with tomato sauce, garlic and red chilli	
Spaghetti carbonara	25.—
spaghetti pasta with egg yolk, smoked bacon slices, grana padano cheese and pepper	
Penne pesto Genova 	26.—
penne pasta with olive oil, basil, pine nuts and grana padano cheese	
Penne vodka 	25.—
penne pasta with a creamy tomato sauce and vodka	

## Chef's specials

Gnocchi rucola, pomodorini & mozzarella di bufala 	27.—
gnocchi pasta (potatoes pasta) with tomato sauce, olive oil, rocket salad, cherry tomatoes and buffalo mozzarella cheese	
Gnocchi gorgonzola & prosciutto crudo	25.—
gnocchi pasta (potatoes pasta) with cream sauce, gorgonzola cheese and raw ham	
Spaghetti mamma mia 	27.50
spaghetti pasta with fresh tomato, eggplant, burratina cheese, pine nuts and rocket salad	
Risotto pantera rosa  	27.—
beetroot and Philadelphia cheese	
Scialatelli safranés aux gambas & morilles	29.50
scialatelli pasta with a saffron cream sauce, prawns and morels	

In case of gluten intolerance, don't hesitate to tell it to the waiter, we have some special pasta for you.

## Meat

Origin of the meat and of the fish : see on page : “Assiettes du jour”

Steak de cheval au grill beurre Carrousel 🍷	200 gr (raw)	33.—
grilled horse steak served with French fries, seasonal vegetables and a red wine homemade butter		
Steak de bœuf au grill beurre Carrousel 🍷	200 gr (raw)	36.—
grilled beef steak served with French fries, seasonal vegetables and a red wine homemade butter		
Parisienne de boeuf au grill beurre Carrousel 🍷	300 gr (raw)	39.—
grilled beef sirloin steak served with French fries, seasonal vegetables and a red wine homemade butter		
Suprême de poulet jaune au citron 🕒		36.—
yellow chicken supreme with a lemon sauce served with French fries and seasonal vegetables		

## Seafood and fish

Grosses crevettes au curry rouge		37.—
prawns in a red curry sauce served with rice and seasonal vegetables		
Poêlée de filets de perche meunière		38.—
pan fried perch fillets served with a “tartar” mayonnaise, French fries and mixed salad		
Soupe de poissons & crustacés Adriatico 🕒		37.—
fish and shellfish soup composed with, prawns, fish fillet and crayfish served with toasted bread and a saffron garlic mayonnaise		
Pavé de saumon poêlé au pamplemousse		39.—
pan fried salmon steak with a grapefruit sauce, served with seasonal vegetables and a turmeric rice made with sundried grapes and almonds		
Filet de bar snacké sauce vierge		42.—
grilled Sea bass fillet with virgin sauce (fresh tomato, pine nuts, olives, capers, basil, olive oil and lemon juice), served with French fries and seasonal vegetables		
Additional fee for changing de side dish		4.50
salad, rice, pasta, normal or thin-cut French fries and boiled potatoes		

🕒 Requires slightly longer time of preparation

Upon request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.

🌿 vegetarian

🥛 lactose free

🍷 gluten free

## Our wood fired pizzas

Margherita 	tomato sauce, mozzarella cheese and oregano		19.—
Napolitana	tomato sauce, mozzarella cheese, anchovies, capers and oregano		21.—
Prosciutto	tomato sauce, mozzarella cheese, ham and oregano		23.—
Quattro formaggi 	tomato sauce, mozzarella, gorgonzola, gruyère and vacherin cheeses and oregano		25.—
Siciliana	tomato sauce, mozzarella cheese, anchovies, olives, capers, artichokes and oregano		24.—
Al tonno	tomato sauce, mozzarella cheese, tuna, onion and oregano		24.—
Tunisina	tomato sauce, mozzarella cheese, seasoned non-pork mated sausage and oregano		24.—
Hawaiï	tomato sauce, mozzarella cheese, ham, pineapple and oregano		24.—
Calzone	tomato sauce, mozzarella cheese, ham, egg and oregano		25.—
Capricciosa	tomato sauce, mozzarella cheese, ham, olives, fresh bell pepper and oregano		25.—
Ai frutti di mare	tomato sauce, mozzarella cheese, seafood and oregano		24.—
Prosciutto & funghi	tomato sauce, mozzarella cheese, Paris mushrooms, ham and oregano		24.—
Golosa	tomato sauce, mozzarella cheese, ham, buffalo stracciatella cheese and oregano		25.—
Arrabbiata	tomato sauce, mozzarella cheese, ventricina piccante (spicy salami) and oregano		24.—
Carrousel	tomato sauce, ventricina piccante (spicy salami), buffalo mozzarella cheese and rocket salad		29.—
Crudaiola 	tomato sauce, mozzarella cheese, sliver of grana padano cheese, cherry tomatoes, rocket salad and oregano		26.—
Vegetariana 	tomato sauce, mozzarella cheese, eggplant, zucchini, sundried tomatoes, rocket salad, sliver of grana padano cheese and oregano		26.—
Quattro stagioni	tomato sauce, mozzarella cheese, ham, seafood, Paris mushrooms, artichokes and oregano		25.—
Pizza bianca Vincenzo	mozzarella cheese, ricotta cheese, onion, seasoned non-pork mated sausage, barley rusks and red chili		26.—
Pizza bianca gamberetti	mozzarella cheese, small shrimps and rocket salad		26.—
Romagna	tomato sauce, mozzarella cheese, raw ham and oregano		26.—
Rossa alla bufala (raw buffalo mozzarella cheese) 	tomato sauce, raw buffalo mozzarella cheese and basil		28.—
Sfizioza	tomato sauce, mozzarella cheese, cherry tomatoes, slices of small "salametto", rocket salad, buffalo stracciatella cheese, sliver of grana padano cheese and oregano		29.—
Pizza customized by your own	<i>maximum 4 ingredients</i>		30.—
	choose until maximum 4 ingredients available on this page		
Additional ingredient	3.50	Additional raw ham	4.50
Additional rocket salad	4.50	Additional buffalo mozzarella/stracciatella	5.—