



STARTERS

Green salad 	10. ⁰⁰
Mixed salad 	13. ⁰⁰
Golfer's Caprese	24. ⁰⁰
Goat cheese and honey salad Caramelized apple and mesclun	26. ⁰⁰
Warm octopus' salad  	28. ⁰⁰
parsley potatoes and olive Taggiasca olives	
Caesar salade with crunchy bacon crispy chicken, brunoise of bacon, romaine lettuce, tomatoes Grana Padano cuts, bread croutons with herbs, homemade Caesar sauce	29. ⁵⁰
Artichoke's heart salad 	24. ⁰⁰
Grana Padano cuts and fresh mint	
Roastbeef « Clubhouse » 	24. ⁰⁰
Vitello tonnato 	25. ⁵⁰
Airdried meat platter 	29. ⁰⁰
Cold cuts and cheese platter selection from Switzerland and Italy	42. ⁰⁰
The vèggie (like a salad...) 	22. ⁰⁰
quinoa, cucumber, bell peppers, tomato, celery, mint, coriander	
Minestrone 	16. ⁰⁰
Vegetable soup and bread croutons with herbs	

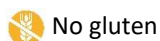


LES PÂTES

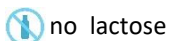
Spaghetti Carbonara* 	25. ⁵⁰
original recipe with egg and guanciale	
Spaghetti AOP* 	26. ⁰⁰
(Garlic, olive oil, spice)	
Spaghetti Bolognese* 	24. ⁰⁰
Raviolis Caprese (fresh pasta)	28. ⁰⁰
stuffed with tomatoes and mozzarella served with fresh cheese cream and tomato coulis	
Homemade Lasagna	24. ⁰⁰
oven baked	
Penne « Sporting » *	25. ⁰⁰
ham, cream and tomato sauce and piri-piri spice	
Tagliolini vongole (fresh pasta) *	29. ⁵⁰
with clams	
* also possible to order with gluten-free pasta	

POUR LES ENFANTS

Penne with butter	10. ⁰⁰
Spaghetti Bolognese 	14. ⁰⁰
Breaded chicken cutlet with French fries 	16. ⁵⁰
Chicken nuggets and French fries 	14. ⁵⁰
Small margherita	9. ⁰⁰
Small margherita with ham	11. ⁰⁰



No gluten



no lactose



vegan

Dear customer,

If you have any allergies or intolerances, our staff will be happy to inform you about the ingredients used in our dishes

Meat origins : Switzerland / EU / South America

Fish origins: EU / Pacific / Atlantic / Indian



LES PLATS

Beef tartare 	34. ⁰⁰
beef cut with a knife and seasoned in the classic way served with saladine and French fries	
Beef entrecote 	46. ⁰⁰
served with French fries and vegetables homemade sauce: pepper or béarnaise	
Beef tagliata 	46. ⁰⁰
rucola salad, cherry tomatoes, Grana Padano and potatoes	
Veal cutlet Milanese style 	51. ⁰⁰
Mixed salad and French fries	
Veal cutlets with lemon sauce 	48. ⁵⁰
risotto mantecato et vegetables	
Roastbeef « Clubhouse »  	34. ⁰⁰
tartare	
Vitello tonnato façon Chef  	35. ⁵⁰
onion pickles and French fries	
Hamburger « Sporting »	27. ⁰⁰
100% beef, caramelized onions, salad, tomato, home-made sauce served with French fries	
Baked fish fillet (depending on arrival)	38. ⁰⁰
Rice and sauteed vegetables	
The 3 layers Rösti	25. ⁵⁰
oven baked potatoes with cheese, ham and egg sunny side up	
Veal sausage 	21. ⁵⁰
French fries	
Ham & Cheese 	23. ⁰⁰
mesclun and French fries	
Tofu & Quinoa (served warm) 	32. ⁰⁰
carrots, broccoli, sesame seeds, soja sauce	



PIZZA

Focaccina pizza dough, olive oil, oregano	11. ⁰⁰
Margherita tomato sauce, Mozzarella, basil	15. ⁰⁰
Margherita Jambon tomato sauce, Mozzarella, ham	18. ⁰⁰
Napoli tomato sauce, Mozzarella, anchovies, capers, olives	22. ⁰⁰
Marinara tomato sauce, anchovies, capers, garlic, origan	15. ⁰⁰
Capricciosa tomato sauce, Mozzarella, ham, mushrooms, artichoke hearts, olives taggiasca	24. ⁰⁰
Diavola tomato sauce, Mozzarella, spicy salami, origan	18. ⁰⁰
Bufalina tomato sauce, Mozzarella de bufflonne, basil	22. ⁰⁰
Ortolana tomato sauce, Mozzarella, zucchini, eggplant and sautéed peppers	23. ⁰⁰
4 Formaggi Mozzarella, Gorgonzola, Emmental, Grana Padano	22. ⁰⁰
Prosciutto e funghi tomato sauce, Mozzarella, ham, sautéed mushrooms	22. ⁰⁰
Tonnara tomato sauce, Mozzarella, tuna, onions, origan	21. ⁰⁰
Pizza « Sporting » tomato sauce, Mozzarella, ham, rucola salad, cherry Mozzarella, Grana Padano et cherry tomatoes	26. ⁰⁰
Calzone Classico pizza stuffed with tomato sauce, Mozzarella, ham, sautéed mushrooms and egg	25. ⁰⁰