

# ARISTON

CAFE - BAR - RESTAURANT



ALL OUR PRICES ARE IN SWISS FRANCS.

## STARTERS

Mixed salad	9,00
Cucumbers, feta cheese, tomatoes	9,00
Beef carpaccio	15,00
Tuna carpaccio	17,00
Bresaola & parmesan cheese plate	18,00
Valaisan plate	18,00

## PASTAS

### Spaghetti:

Pesto	19,00
Tomato & basil	20,00
Garlic, olive oil, chili pepper	19,00
Clams	23,00
Seafood	25,00

### Rigatoni:

Carbonara	23,00
Primavera ( <i>eggplants, tomatoes, arugula, mozzarella</i> )	24,00

### Tagliatelles:

Saffron & schrimps	24,00
Chicken, mushrooms, cream	26,00

### Penne:

Arrabiata	21,00
Romagnola	23,00
Gratinéed	23,00
Eggplants & ricotta cheese	23,00

### Tortellini:

Della Nonna	22,00
Genovese (pesto & cream)	22,00
Saffron	23,00

## SNACKS

Kids dishes (at your choice on the menu)	14,00
Croque-Monsieur & salad	14,00
French fries	7,00

## SALADS

<b>Ariston</b> (mixed, mozzarella, chicken)	23,00
<b>Eva</b> (mixed, gruyere cheese, poached egg, lard, chicken)	25,00
<b>Fitness</b> (mixed, gruyere cheese, grilled turkey or grilled beef)	26,00
<b>Poultry liver</b> (green salad, tomatoes, green beans, poultry liver)	24,00
<b>Maison</b> (green salad, peeled schrimps, hard-boiled egg, olives, artichokes)	27,00
<b>Goat cheese</b> (green salad, tomatoes, toasts, lard, hot goat cheese)	24,00
<b>Maestro</b> (Avocado, mozzarella, tomatoes)	21,00
<b>Cesar</b> (green salad, bread crumbs, parmesan cheese, garlic, poached egg, grilled chicken)	18,00
<b>Greak</b> (green salad, olives, tomatoes, oignons, feta cheese, cucumbers)	22,00

## RISOTTOS

(only during evenings)

Schrimps	27,00
Mushrooms	25,00
Parmesan cheese	24,00

## SPECIALTIES

Perch fillets miller style, homemade tartar sauce	29,00
Grilled calamaretti	25,00
Octopus, Galician style	24,00

All our dishes are served with a green salad as a starter. The sides / garnitures are at your choice between: rice, french fries, vegetables or tagliatelles.

## MEATS

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### Poultry:

Piccata milanese style	27,00
Grilled chicken breast	22,00
Breaded chicken scallop	23,00
Homemade cordon bleu	26,00
Chicken scallops with lemon sauce	25,00
Sliced chicken with yellow curry	22,00
Sliced chicken with red curry & coconut milk	24,00
Sliced chicken with tarragon sauce	22,00

## DRINKS

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### SOFT DRINKS

Iced tea (lemon or peach)	5,00
Fruit juice (peach, pineapple, mango, orange, strawberry)	5,00
Sparkling apple juice	5,50
Fresh juice (orange or lemon)	7,00
Coca, coca zero	5,50
Sprite	5,50
Schweppes (tonic or lemon)	5,50
San Bitter, Crodino	5,50
Redbull	7,00
Coffee, espresso, ristretto	3,90
Coffee with milk	4,50
Cappuccino	4,50
Hot chocolate	5,00
Viennese coffee or chocolate	5,50
Tea	5,00
Iced coffee	5,00

(Dairy free milk +2CHF)

### BEERS

#### On tap:

Heineken (lager) 25cl	5,00
50cl	10,00
Erdinger (white) 25cl	6,00
50cl	10,00



### Beef:

Rib steak, café de Paris butter	27,00
Grilled rumsteak	24,00
Sirloin steak, green pepper sauce	25,00
Beef tartar, toasts	26,00
Pan-fried beef tartar, toasts	27,00

## DESSERTS

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Tiramisu	9,00
Chocolate mousse	9,00
Panna Cotta (toffee or red fruits)	8,00
Apple pie or tarte tatin	8,00
Scoop of ice cream	5,00

### WINES

The glass (1dl):	7,00
Malbec Puro (Argentina, 2020)	7,00
Primitivo (Italia, 2020)	7,00
Château Sissan (France, 2019)	7,00
Crozes-Hermitage (France, 2020)	7,00
Fontenelles (France, 2019)	6,00
Pinot Gris (Switzerland, 2021)	7,00
Sauvignon blanc (France, 2020)	7,00
Chardonnay (France, 2020)	7,00
Chasselas (France, 2020)	7,00
Viognier (France, 2020)	7,00
Prosecco (Italia)	7,00
Champagne (France)	15,00
Rosé Saint-Tropez (France, 2020)	7,00

#### Bottles only:

Marquès de Riscal (Spain, 2016)	60,00
Barolo (Italia, 2017)	60,00

#### Bottles:

Heineken Silver (4°)	7,00
Docteur Gab's « Pépite »	8,00
Docteur Gab's « Ipanema »	8,00
La Nébuleuse « Stirling » (citrus fruits)	7,00
La Nébuleuse « Double IPA » (8°)	7,00
La Nébuleuse "Diversion" (alcohol free)	7,00
La Vélosophe (unfiltered lager)	8,00
Heineken (alcohol free)	7,00