

"Food for the belly, wine

for the soul."

For a good time, our kitchen recommends you to share around 2 dishes per person and some good wine of course.

NOT SO HUNGRY? We think you will be	
Dip of the day – Take a dip in our chef's world and spread it on our homemade focaccia.	12 CHF
Arancini - (4 pcs) A Sicilian staple and a Carina classic, fried Principato di Lucedio saffron risotto rice balls, served with aïoli.	12 CHF ∰∰©
Celeriac croquettes - the ultimate comfort food of this autumn, served with a blue cheese mayo.	12 CHF
ALL THE VEGGIES	
Burrata & pears – Big creamy burrata, Williams pears poached in thyme and rosemary, toasted pine nuts, a drizzle of ponzu glaze and rocket.	20 CHF ∰#
Fennel salad - Thinly sliced fennel, grapefruit segments, crunchy veg' garnishes, plums, toasted walnuts δ grapefruit vinaigrette. It's screaming summer!	18 CHF
Padron my French - Charred Padron peppers on a bed of whipped goat cheese, scorched Walliser apricots. Excusez-moi!	16 CHF
Mushroom cups - Mushroom and walnut duxelle, caramelized onions, shallot petals δ melted blue cheese for the soul, all inside crunchy filo-pastry cups. Not your everyday mushroom tart.	18 CHF ⊕⊕₫

SOME SIDES

Smashed potatoes - Roasted small potatoes, smashed by hand and	8 CHF
dressed with garlicky butter.	
Extra homemade focaccia - a fluffy delight.	4 CHF

ALL THE MEATS (AND SOME FISH TOO)

Duck & apple - Confit duck leg rillettes, apple and beer sitting on a toasted slice of the best sourdough bread in town.	21 CHF
The chicken & the gyoza - Swiss chicken legs stuffed with a flavorful gyoza filling, served with slaw. Made saucy and sexy with a sweet & sour orange glaze.	24 CHF
Kingfish carpaccio - The « king » of fish, literally. Served raw with ponzu mayo, chinotto soy glaze, red onion, chillies and fresh herbs. Mouthwatering!	23 CHF
Radicchio & Bagna cauda – Braised radicchio with a Caesar anchovies dressing, garlicky pangrattato and marinated beetroot for a touch of earth and sweetness. Simple but effective!	23 CHF
Sticky pork ribs - Swiss pork ribs cured in a 5-spices rub. Slow cooked till the meat falls off the bone, drenched in a thick Asian style glaze.	24 CHF ⊚#
IN DETWEEN	

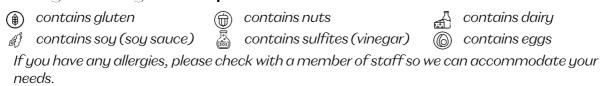
IN BETWEEN

Cheese platter – delicious cheeses from Jumi Käse (CH)	28 CHF

SWEET BITES

Burnt Basque Cheesecake - Decadent classic, baked to	HOHE
perfection, smothered in a coulis of blackcurrants.	
The famous Carina cannoli - Signature dessert in our	8 CHF
establishment, the cannolo siciliano! Filled with sweet ricotta.	
Pair it with a Bed-time Espresso Martini - decaf take on a classic	17 CHF
cocktail.	

Allergens & origin of our products



our anchovies swim in Spain, our kingfish in Australia.

our chicken and pork wander in Switzerland, our duck in France.