








Welcome to le Farinet !






To ensure your safety and the well-being of our employees, we propose a menu that can be disinfected regularly.
Thank you for your trust and understanding.

The Farinet Team

TO START ...





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| Beef Carpaccio, Rucola and Parmigiano Reggiano  | _____ | CHF 24.00 |
| Pressata de poulpe (thin sliced octopus' salad) | | |
| on a bed of rucola served with a Mediterranean dressing (olive oil and fresh lemon juice)  | _____ | CHF 22.00 |
| Perch filet „en Carpione“ with zucchini and mint coulis, roasted pine nuts and sultanas   | _____ | CHF 25.00 |
| Fried Zucchini "Farinet style"  | _____ | CHF 18.00 |
| Eggplant „Mille-feuille“ alla parmigiana - grilled eggplants, mozzarella and basilic | _____ | CHF 19.00 |
| San Daniele DOP Ham and mozzarella di Bufala Campana DOP  | _____ | CHF 22.00 |
| Green salad   | _____ | CHF 6.00 |
| Mixed salad   | _____ | CHF 8.00 |
| | | CHF 12.00 |

THEN...

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| Clams Spaghetti  | _____ | CHF 28.00 |
| Scialatielli all'Amalfitana - home-made pasta with tomatoes, eggplant and Scamorza  | _____ | CHF 26.00 |
| Spaghetti Sciuè-Sciuè - spaghetti with cherry tomatoes and basilic  | _____ | CHF 18.00 |
| „Flambés du Farinet“ in Parmigiano - every month a new flambé proposal | _____ | CHF 24.00 |
| Ravioli Caprese - home-made ravioli filled with ricotta, mozzarella and marjoram with tomato sauce | _____ | CHF 32.00 |
| Gnocchi alla Sorrentina - home made potato gnocchi, tomatoes, mozzarella and basilic | _____ | CHF 26.00 |
| Gnocchi alla Sorrentina | _____ | CHF 24.00 |
| Risotto alla Pescatora  - (please allow 20 min.) - with shellfish  | _____ | CHF 28.00 |

All our pastas are « cooked to order »

SEAFOOD...






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| Grilled seabass filet  | CHF 41.00 |
| Perch Filets „Löe“- served with a fresh mixed salad and a choice of steamed potatoes or pommes allumette | CHF 39.00 |
| Grilled Gambas | CHF 40.00 |
| Grilled Sole – 500g – 600g   | CHF 52.00 |
| Sole „Meunière“ - 500g-600g  | CHF 54.00 |

Our fish is served with steamed potatoes and fresh garden vegetables.

Our fishes come exclusively from:

Filets of perch (Switzerland), Seabass (Turkey), Mussels and Clams (Italy), Octopus (Morocco), Gambas (Vietnam)

MEAT...

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| Lemon veal Scaloppine | CHF 42.00 |
| Beef Tagliata, rucola and sliced Parmigiano Reggiano  | CHF 43.00 |
| Veal Milanese à l'Ambosiana - rucola and cherry tomatoes  | CHF 43.00 |
| Grilled beef tenderloin  | CHF 45.00 |
| Grilled beef tenderloin with green pepper sauce | CHF 48.00 |
| Beef tartare, hand cut and prepared according to your taste - served with mixed salad, French fries and toasts  | CHF 40.00 |
| Lamb chops alla Scottadito – grilled and infused with olive oil and rosemary  | CHF 42.00 |
| Hamburger « Farinet » - fresh beef, Scamorza smoked cheese, lettuce and tomato, on a brioche bun | CHF 25.00 |

Our meats are served with French fries and fresh vegetables.

Our meats come exclusively from: Switzerland (Beef and Veal), New Zealand (Lamb)

OUR VEGETARIAN AND VEGAN DISHES ...

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| Quinoa cooked like a Cassoulet, Vegetables with Madras Curry    | CHF 22.00 |
| Shredded Seitan, Coconut Milk, Peanuts cream, Rice, Seasonal Vegetables   | CHF 32.00 |
| Fruits Minestrone    | CHF 10.00 |

LET'S NOT FORGET OUR « LITTLE ONES »...

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|--|-----------|
| Penne served with fresh tomato sauce | CHF 14.00 |
| Penne served with Bolognese Sauce | CHF 16.00 |
| Homemade gnocchi Sciuè-Sciuè – with tomato sauce | CHF 17.00 |
| Mini veal Milanese and French fries | CHF 24.00 |