



## **Starters**

Green Salad CHF 6

Mixed Salad CHF 8

Onion soup with valley goat cheese and bread croutons CHF 14

Beef tartare (150gr) with butter pomade, toast bread, and walnut kernels CHF 26.00

Local cold cuts and cheese board with our jams CHF 26.00

Grilled cheese platter CHF 23.00

Vegetable and mushroom strudel (15 min wait) CHF 20

## **First Courses**

Fresh pasta of the day CHF 22.00

Homemade gnocchi Valdostana style with bacon, porcini mushrooms,  
and D.O.P fontina CHF 23.00

Homemade pappardelle with wild boar ragù CHF 22.00

Saffron risotto with luganiga sausage and porcini mushrooms CHF 25.00

Homemade tagliatelle with cauliflower cream, red prawns,  
and anchovy oil CHF 23.00

Homemade ravioli filled with potatoes and mint with pumpkin velouté CHF 24.00



## **Main Courses**

Breaded pork chop with french fries CHF 20.00

Traditional Cordon Bleu with french fries CHF 29.00

La Selvatica Cordon Bleu with french fries (Gruyère, homemade sausage, roasted onions - approximately 450gr) CHF 36.00

Roasted spring chicken in a basket with french fries CHF 24.00

Beef entrecôte with clarified butter and layered potatoes CHF 36.00

Beef fillet with three kinds of pepper and oven-baked potatoes CHF 43.00

Venison fillet with polenta CHF 36

Veal ossobuco in Milanese style with either risotto or polenta CHF 39

## **From the Grill**

Beef entrecôte / Cuberoll with smoked salt and oven-baked potatoes CHF 36.00

King prawn skewer with sautéed vegetables CHF 36.00

Selection of Picanha with oven-baked potatoes CHF 12.00 per 100g



## **Our Burgers**

(Made with our homemade sauces and buns)

### Hamburger nero

(Black Angus double burger (150gr), bacon, melted cheddar, and BBQ sauce in a charcoal black bun) CHF 23.00

### Hamburger viola

(Beef tartare, mustard, capers, and egg yolk) CHF 25.00

### Hamburger classico

(Beef burger, tomato, lettuce, mayonnaise, cheese) CHF 19.00

### Hamburger "la selvatica"

(Brioche bun, crispy chicken cutlet, special curry sauce) CHF 22.00

### Hamburger Boscaiolo

(Crispy bread, luganiga sausage (300gr), green salad, Grana Padano cream, porcini mushrooms, and bacon) CHF 28.00

### Hamburger Vegetariano

(Vegetable burger, lettuce, tomato, melted cheddar, and mayonnaise in a brioche bun) CHF 22.00



## **Our Pizzas**

Marinara 11.  
tomato, oregano, garlic, olives

Margherita 12.  
tomato, mozzarella, basil

Bufala 15.  
tomato, buffalo mozzarella, cherry tomatoes, basil

Diavola 15.  
tomato, mozzarella, spicy salami

Prosciutto Cotto 14.  
tomato, mozzarella, cooked ham

Prosciutto crudo 16.  
tomato, mozzarella, raw ham

Cotto e funghi 15.50.  
tomato, mozzarella, cooked ham, mushrooms

Capricciosa 16.  
tomato, mozzarella, artichokes, cooked ham, mushrooms, olives

Tonno e cipolle 15.50.  
tomato, mozzarella, tuna, onions

Vegetariana 16.50.  
tomato, mozzarella, grilled vegetables

Svizzera 16.  
tomato, mozzarella, mascarpone, cooked ham

La Selvatica 14.  
tomato, mozzarella, sausage, friarielli

Quattro formaggi 17.  
tomato, mozzarella, cheeses



Americana 15.

tomato, mozzarella, sausage, fries

Romana 17.

tomato, mozzarella, anchovies, olives, capers

Esplosiva 17.

tomato, sausage, onion, gorgonzola

Ciccio 18.

tomato, mozzarella, gorgonzola, spicy salami

Tartufina 18.

mozzarella, truffle cream, raw ham, Parmesan cheese

Il calzone farcito 16.

Tomato and mozzarella, cooked ham, mushrooms, artichokes, and egg

Calzone semplice 14.

tomato, mozzarella, cooked ham

Patanegra 17.

buffalo mozzarella, cherry tomatoes, and Patanegra lard

Battuta 20.

mozzarella, buffalo mozzarella, truffle cream, Parmesan cheese,  
and hand-chopped beef

Boscaiola 20.

Tomato, mozzarella, mushrooms, brie cheese, and bacon

Vivace 19.

Tomato, sausage, spicy salami, onion, gorgonzola

Amatriciana 24.

Tomato, mozzarella, onion, guanciale, pecorino cheese

Bismark 16.

Tomato, mozzarella, cooked ham, egg



Bolognese 18.

Tomato, Bolognese sauce, béchamel, Parmesan cheese

Gustosa 17.

Tomato, buffalo mozzarella, egg, butter

Siciliana 16.

Tomato, anchovies, olives, capers

Tirolese 18.

Tomato, mozzarella, speck, brie

From November 1 to March 31, pizza is only available in the evening and on Friday, Saturday, and Sunday also for lunch.

From April 1 to October 31, every day (except Monday, closing day) both for lunch and dinner.

## **La Selvatica Bistek**

### **Lunch Menu**

#### **Salads**

Green Salad Fr. 6

Mixed Salad Fr. 8

Large Niçoise Salad Fr. 18

Fitness Salad Fr. 18

#### **Starters**

Local cold cuts and cheese board Fr. 18

Polenta cake with a gorgonzola heart and veal sauce Fr. 17

Mozzarella in a carriage on a bed of green salad and tomatoes Fr. 23

Tomato velouté, mascarpone quenelles, and bread croutons with basil oil Fr. 22



### **First Courses**

Spaghetti Carbonara Fr. 16

Meat-filled tortellini with cream and ham Fr. 17

Penne Amatriciana Fr. 16

Homemade gnocchi with ragù Fr. 16

Lasagna alla Genovese Fr. 18

### **Main Courses**

Chicken Cordon Bleu with french fries Fr. 25

Classic Hamburger with french fries Fr. 19

Breaded cutlet with french fries Fr. 19

Roasted pork neck with oven-baked potatoes Fr. 27

Beef steak cut on arugula, Parmesan shavings, and balsamic glaze with sautéed vegetables Fr. 29



## **OUR STORY**

At La Selvatica Bistek, we bring years of study, expertise, and passion to our kitchen. We love all meat-based dishes and, to ensure the quality of this primary ingredient, we carefully select its quality. Once the quality of the meat is verified, we analyze its supply chain to understand the steps it has undergone before reaching our counter. As enthusiasts and connoisseurs of dishes where meat is the sole protagonist, we select premium meats from all over the world and specialize in any preparation that involves its use. The results achieved by La Selvatica Bistek make us proud, as evidenced by the ever-growing success and the expanding loyal customer base that considers us a reference point for meat-based dishes.

**Selection of Aged Meats:** Aging is a process in which meat is left to mature in strictly controlled humidity and temperature environments, with the aim of making its fibers much softer. It's known that fresh slaughterhouse meat is significantly tougher to chew, while aged meat is much softer and tastier. Therefore, any cut of aged meat is more delicate and more digestible. There isn't a predetermined aging time because, even if done expertly, one must consider the cut of meat, the type of cattle, the amount of fat present, and the size of the animal. All this determines that one must have complete expertise to handle the aging of the meat, as well as its selection. At Bistek, we are particularly careful in choosing the best aged meats. The meats we select are subject to availability. In our refrigerator, you can observe the cuts of meat and the aging process. To know the aging period, you can ask our staff.

**LA SELVATICA BISTEK:** La Selvatica is a place rich in history and tradition. Dated 1897, the original building housed a grotto with accommodation and a bowling alley, next to the village dairy. Named La Selvatica, like the forest that protects its back, in the 1950s the structure became very popular, and today, after careful renovation, it returns to its former glory. From past experiences in Italian catering, the new managers, Nawal and Gianmaria, took over La Selvatica Bistek. "We decided to continue local traditions and introduce specialties already used in our previous establishments, thus combining tradition and locality with a very particular steakhouse concept, in terms of selection and transformation of raw materials, all thanks also to our team, full of passion and enthusiasm." Furthermore, the flours used for our dough were specially imported by us, as they are not available locally, allowing us to create highly digestible doughs with fermentation ranging from 36 to 72 hours.