

















Le _____
FORUM
_____ **restaurant - pizzeria**

Fort de plus de trente ans d'expérience dans la restauration, notre chef s'efforce de vous proposer un menu célébrant l'union de la cuisine française et méditerranéenne. Notre carte des mets est constituée de produits frais, locaux et de saison. Nous avons à cœur de satisfaire vos papilles en mettant en valeur les produits de notre région.


Nos collaborations avec les actrices locales et acteurs locaux nous permettent de vous servir le meilleur tout en nous inscrivant dans le monde économique local. Enfin, vous pourrez découvrir chaque midi un menu du jour ainsi qu'une pizza accompagnés d'une salade en entrée. Notre carte également disponible à l'emporter avec un 10% de réduction vous permettra de déguster nos plats en tout temps.

Our Starters

Green salad   	7.-
Mixed salad   	9.-
Warm goat cheese and avocado salad    <i>Also available as a dish</i>	20.- 30.-
Eggplant Parmigiana   <i>According to grandmother's recipe, also available as a dish</i>	20.- 30.-
Caprese salad   <i>Tomato and buffalo mozzarella</i>	20.-
Beef tartare with truffle and flavoured potato cream <i>Served with toast or fresh homemade bread</i>	22.-
Homemade foie gras terrine  <i>Fig chutney, served with toast or fresh homemade bread</i>	23.-
Beef carpaccio   <i>Artichokes, rucola and parmesan pieces</i>	25.-





Vegetarian 

Gluten free 










Lactose free 

Prices in CHF, VAT included

Our fish dishes

Swordfish carpaccio 	29.-
<i>Rucola, parmesan, olive oil, served with fries</i>	
Grilled octopus tentacles 	38.-
<i>Vegetable sauce, served with steamed potatoes and vegetables</i>	
Tuna tagliata and raw vegetables 	38.-
<i>Rucola, tomatoes, parmesan, lemon oil, balsamic, caramelized onions</i>	
Salmon steak 	39.-
<i>White wine sauce, served with steamed potatoes and vegetables</i>	


Our meat dishes

The Forum cheeseburger	23.-
<i>100% homemade, served with fries</i>	
Roastbeef 	29.-
<i>Served with homemade tartar sauce and fries</i>	
Poultry tonnato 	30.-
<i>Our chef's revisiting of "Vitello tonnato", served fries</i>	
Summer beef tagliata and raw vegetables 	38.-
<i>Rucola, tomatoes, parmesan, lemon oil, balsamic, caramelized onions</i>	
Beef tartare with truffle and flavored potato cream	39.-
<i>Accompanied by fries and toast or fresh homemade bread</i>	
Beef steak (200 g) 	39.-
<i>Beurre maison</i>	
Horse filet (300 g) 	43.-
<i>Garlic cream</i>	
Beef filet (200 g)  	46.-
<i>Morel emulsion</i>	
Chateaubriand Bordeaux sauce (500 g)  	49.- P/P
<i>Min. 2 people, served in 2 courses</i>	

Our meats are served with vegetables and fresh tagliatelle or fries




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Our pasta dishes

Gnocchi alla bolognese 	23.-
Warm summer orecchiette (fresh pasta) <i>Fromage, rucola, ail, basilic, bufala</i>	27.-
Tagliolini du forum (fresh pasta) <i>Octopus, squid, garlic, olive oil, chili pepper, parmesan cream with ginger</i>	28.-
Tagliatelle <i>Indiana Jones</i> (fresh pasta) 	30.-
<i>Sliced beef, peppers, tomato sauce, mushrooms, chili</i>	
Gnocchi <i>Philippe</i> <i>Grilled salmon, cream, and zucchini</i>	33.-
Hellish duo (fresh pasta) <i>Duo of stuffed pasta: ricotta – lemon and scallops – rucola – cheese</i>	35.-
<i>We offer you all our sauces with gluten-free Fusilli </i>	


Our Pizzas (available in minis !)

Margherita 	16.-
<i>Tomato sauce, mozzarella, basil</i>	
Prosciutto	17.-
<i>Tomato sauce, mozzarella, ham</i>	
Romana	18.-
<i>Tomato sauce, mozzarella, ham, mushrooms</i>	
Calabria	19.-
<i>Tomato sauce, mozzarella, spicy salami, olives</i>	
Valtellina	20.-
<i>Tomato sauce, mozzarella, bresaola (dried meat from Valtellina), raclette</i>	
Vegetariana 	20.-
<i>Tomato sauce, mozzarella, vegetables of the day</i>	
Rustica	20.-
<i>Tomato sauce, mozzarella, bacon, mushrooms, egg</i>	
Rucolina	22.-
<i>Tomato sauce, mozzarella, raw ham, Grana Padano pieces, rucola</i>	
Caprina	22.-
<i>Tomato sauce, mozzarella, goat cheese, raw ham</i>	
Buffala 	23.-
<i>Tomato sauce, buffalo mozzarella, cherry tomato, olives, basil</i>	
Padrino 	23.-
<i>Tomate, buffalo mozzarella, capers, dried tomato, basil</i>	




All our pizzas are available gluten-free  + 1.-


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Our desserts

Marinated pineapple carpaccio  	11.-
<i>Passion fruit sorbet</i>	
Chamblon limoncello crème brûlée 	11.-
<i>Flavored with limoncello from LC Distilleria</i>	
Rum baba	12.-
<i>Homemade whipped cream</i>	
Homemade tiramisu	12.-
Chocolate fondant with pistachio heart and white chocolate cream	12.-
Homemade Profiteroles with hazelnut cream and vanilla ice cream	14.-
Scoop of ice cream or sorbet from Glaces des Alpes artisans	3.50
Homemade whipped cream supplement	1.50

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