

Antipasti | Vorspeisen | Starters

CHF

Trilogia di bruschette | Bruschetta-Trilogie | Bruschetta trilogy 12

Pomodoro datterino, aglio, basilico, stracciatella di mozzarella di bufala D.O.P., mango, acciughe, salmone, panna acida
Dattel-Tomaten, Knoblauch, Basilikum, Stracciatella von Büffelmozzarella D.O.P., Mango, Sardellen, Lachs, Sauerrahm
Datterino tomatoes, garlic, basil, stracciatella of buffalo mozzarella D.O.P., mango, anchovies, salmon, sour cream

Flammkuchen “St. Gotthard Style” 17

fatto in casa, pancetta, cipolla, panna acida
hausgemacht, Speck, Zwiebel, Sauerrahm
homemade, bacon, onion, sour cream

Aperitivo Italiano | Italienischer Aperitif | Italian aperitif 20

Caciocavallo affumicato, pepite di Grana, mortadella, prosciutto crudo, Spianata calabrese, pizzette fritte, fiori di capperi, pomodori secchi
Caciocavallo Käse, Grana, Mortadella, Rohschinken, Spianata calabrese, frittierte Pizzetten, Kapernblüten, getrocknete Tomaten
Caciocavallo cheese, Grana, mortadella, raw ham, Spianata calabrese, fried mini pizzas, caper blossoms, sun-dried tomatoes

Tartare di Manzo | Rindertatar | Beef tartare 120gr. | 180gr. / 41 | 55

Manzo, uovo in camicia, salsa senape e miele, salsa Caesar, pane tostato
Rindfleisch, pochiertes Ei, Senf-Honig-Sauce, Caesar-Sauce, Toastbrot
Beef, poached egg, honey mustard sauce, Caesar sauce, toasted bread

Focaccia bianca | Weisse Focaccia | White focaccia 12

Rosmarino, olio d'oliva, sale Maldon
Rosmarin, Olivenöl, Maldon-Salz
Rosemary, olive oil, Maldon salt

Olive (V) (K)

Oliven – Olives

Portion, 7

Patatine fritte (V)

Pommes – Pommes frites

Portion, 9

Sauté di cozze e vongole
Gedünstete Mies- und Venusmuscheln
Sautéed mussels and clams
32 CHF



Tartare di Manzo
Rindertatar | Beef tartare
120gr. | 180gr. / 41 | 55 CHF



Dal Mare | Aus dem Meer | From the sea

CHF

Menu di ostriche | Austern Menü | Oyster menu (V) (S)

Ostriche Gillardeau | Gillardeau Austern | Gillardeau oysters pro Stück, 11

Ostriche Marenne N°2 | Marenne-Austern Nr. 2 | Marenne oysters No. 2 pro Stück, 6

*con pane Pumpernickel, limone e vinaigrette
mit Pumpernickel Brot, Zitrone und Vinaigrette
with black bread, lemon and vinaigrette*

Tartare di Tonno | Thunfischtatar | Tuna tartare 120gr. | 180gr. / 31 | 43

*Tonno, gel di arancia, toast
Thunfisch, Orangen-Gel, Toastbrot
Tuna, orange gel, toasted bread*

Cocktail di gamberi | Crevettencocktail | Shrimps cocktail (V) (S) 22

*Gamberi Black Tiger, indivia, limone, salsa cocktail
Black Tiger Krevetten, Endivien, Zitrone, Cocktailsauce
Black Tiger shrimps, endive, lemon, cocktail sauce*

Zuppa | Suppe | Soup

CHF

Zuppa di astice alla “Hummerbar” (V) (S) 24

*con coda di astice
Hummer-Crèmesuppe mit Hummerschwänzen
Lobster cream soup with lobster tails*

Insalate | Salate | Salads

CHF

Mista (V) (S) 14

Gemischter Salat – Mixed salad

Caesar Salad 24

Petto di pollo, speck, crostini, Parmigiano, salsa Caesar
Pouletbrust*, Speck, Croûtons, Parmesan, Caesar Sauce
Chicken breast*, bacon, croûtons, Parmesan, Caesar dressing*

Insalate | Salate | Salads

CHF

Nizzarda

22

Lattuga, uovo, pomodorino datterino, olive nere, acciughe sott'olio, tonno, fagiolini

Lattich, Eier, Dattel-Tomaten, schwarze Oliven, Sardellen,

Thunfisch, grüne Bohnen

Lettuce, eggs, date tomatoes, black olives, anchovies, tuna, green beans

Caprese

16

Pomodoro datterino, mozzarella di bufala D.O.P., rucola, basilico

Dattel-Tomaten, Büffelmozzarella D.O.P., Rucola, Basilikum

Date tomatoes, buffalo mozzarella D.O.P., rucola, basil

I Nostri Classici | Unsere Klassiker | Our Classics

CHF

Lobster Roll & Pommes allumettes

35

Pane brioche fatto in casa, polpa di astice, insalata di cavolo, salsa fatta in casa

Hausgemachtes Brioche-Brot, Hummerschwänze, Krautsalat, hausgemachte Sauce

Homemade brioche bread, lobster tails, coleslaw, homemade sauce

Gotthard-Wagyu Burger*

145 gr | 33

Pomodoro, insalata, cipolle caramellate, formaggio, patatine

Tomaten, Salat, karamellisierte Zwiebeln, Käse, Pommes frites

Fresh tomatoes, lettuce, caramelized onions, cheese, French fries

Club Sandwich

24

Petto di pollo, insalata, crema di avocado, pomodoro, speck, maionese e patatine fritte*

Pouletbrust, Eisbergsalat, Avocado, Tomaten, Speck,*

Mayonnaise und Pommes frites

Chicken breast, iceberg lettuce, avocado, tomatoes, bacon,*

mayonnaise and French fries

Bistecca di Tonno fresco | Frisches Thunfisch-Steak | Fresh Tuna Steak

49

Zucchine alla scapece e salsa al Parmigiano

Frittierten Zucchini und Parmesansauce

Fried zucchini and Parmesan sauce

Filetti di sogliola* alla griglia | Gegrillte Seezungenfilets* |

Grilled sole* fillets

54

Spinaci freschi – Frischer Spinat – Fresh spinach

Sauté di cozze e vongole Gedünstete Mies- und Venusmuscheln Sautéed mussels and clams	32
<i>Pomodoro datterino, aglio, pane tostato Dattel-Tomaten, Knoblauch, geröstetes Brot Datterino tomatoes, garlic, toasted bread</i>	
St. Galler OLMA Bratwurst IGP & Rösti* 	19
<i>Misto maiale e vitello, salsa Demi-Glace, cipolle caramellate Kalb- und Schweinefleisch, Demi-Glace Sauce, karamellisierte Zwiebel Veal and pork sausage, Demi-Glace, caramelized onions, Crispy Swiss potato Rösti</i>	
Burger vegetariano 	19
<i>Barbabietola, tofu, uovo, basilico, paprika, olio, pangrattato, rota, porro, carota Rote Bete, Tofu, Eier, Basilikum, Paprika, Öl, Paniermehl, rote Zwiebel, Lauch, Karotte Beetroot, tofu, eggs, basil, bell pepper, oil, breadcrumbs, red onion, leek, carrot</i>	

Specialità Di Pasta | Pasta Spezialitäten | Pasta Specials

Rigatoni alla Bolognese “St. Gotthard”	25
<i>Carne di manzo, salsa al pomodoro, carote, sedano, cipolla, vino rosso Rindfleisch, Tomatensauce, Karotten, Sellerie, Zwiebel, Rotwein Beef, tomato sauce, carrots, celery, onion, red wine</i>	
Spaghetti alle vongole	32
<i>Vongole, aglio, prezzemolo Venusmuscheln, Knoblauch, Petersilie Clams, garlic, parsley</i>	
Spaghetti alla Carbonara	23
<i>Tuorlo, guanciale, Pecorino Eigelb, Speck, Pecorino Käse Egg yolk, bacon, Pecorino cheese</i>	
Penne all’arrabbiata o al pesto di basilico 	20
<i>Salsa al pomodoro, aglio, peperoncino, prezzemolo o salsa al pesto Tomatensauce, Knoblauch, Chili, Petersilie oder mit Basilikumpesto Tomato sauce, garlic, chili, parsley or with basil pesto</i>	



Rigatoni alla Bolognese
“St. Gotthard”
25 CHF

Pizza Margherita
21 CHF

Specialità Di Pasta | Pasta Spezialitäten | Pasta Specials CHF

Spaghetti alla Amatriciana 22

Salsa al pomodoro, guanciale

Tomatensauce, Speck

Tomato sauce, bacon

Spaghetti al pomodoro (V) 19

Salsa al pomodoro fatta in casa

Hausgemachte Tomatensauce

Homemade tomato sauce

Spaghetti AOP (V) 18

Agljo, olio e peperoncino

Knoblauch, Öl, Chili

Garlic, oil, chili

Pizza Fatta In Casa | Hausgemachte Pizza | Homemade Pizza CHF

Pizza Margherita (V) 21

Tomatensauce, fior di latte di Agerola

Tomato sauce, fior di latte di Agerola

Pizza Bufala D.O.P. (V) 26

Tomatensauce, Büffel-Mozzarella D.O.P.

Tomato sauce, buffalo Mozzarella D.O.P.

Pizza ai formaggi (V) 22

Tomatensauce, Käse (Gorgonzola D.O.P., Parmigiano, fior di latte di Agerola)

Tomato sauce, cheese (Gorgonzola D.O.P., Parmigiano, fior di latte di Agerola)

Pizza Manzoni 26

Tomatensauce, fior di latte di Agerola, Rucola, Granaspänen, Rohschinken

Tomato sauce, fior di latte di Agerola, rucola, Grana flakes, raw ham

Pizza Prosciutto 23

Tomatensauce, fior di latte di Agerola, Hinterschinken

Tomato sauce, fior di latte di Agerola, ham

Pizza Fatta In Casa | Hausgemachte Pizza | Homemade Pizza CHF

Pizza Calabrese 26

Tomatensauce, fior di latte di Agerola, scharfe Salami Spianata
Tomato sauce, fior di latte di Agerola, spicy salami Spianata

Pizza Tonno & Cipolle 24

Tomatensauce, fior di latte di Agerola, Thunfisch, Zwiebeln
Tomato sauce, fior di latte di Agerola, tuna, onions

Pizza Funghi (V) 23

Tomatensauce, fior di latte di Agerola, Pilze
Tomato sauce, fior di latte di Agerola, mushrooms

Pizza Vegetariana (V) 25

Tomatensauce, fior di latte di Agerola, Zucchini, Aubergine, Peperoni
Tomato sauce, fior di latte di Agerola, courgettes, eggplant, peppers

Calzone 26

Pizzateig gefüllt mit Hinterschinken, Pilzen, Tomatensauce, fior di latte di Agerola
Pizza dough filled with ham, mushrooms, tomato sauce, fior di latte di Agerola

ogni ingrediente aggiuntivo + 5 CHF

Jede weitere Zutat + 5 CHF

each additional ingredient + 5 CHF

Nostri Dolci | Unsere Desserts | Our Desserts CHF

Trancio di Torta (V) 9

Stück Kuchen – Piece of Cake

Gelati Leonardo (V) 4.5

Porzione – Kugel Glacé – Scoop of ice cream

Vanille, Schokolade, Kaffee, Haselnuss, Cookies, Mango, Zitrone, Erdbeere

Altri gusti aggiunti – Weitere Glacé Kugel – additional scoop 3.5

+ Panna montata, + Rahm, + whipped cream 1.5

BIO Macedonia (V) 12

BIO Fruchtsalat – Organic fruit salad



**Mousse al cioccolato fondente
Grand Cru 70%
16 CHF**



**Tiramisù
14 CHF**

- Coupe Dänemark** 12
*Gelato Vaniglia, panna, cioccolato Grand Cru 70%,
crumble alle mandorle fatto in casa
Vanilleeis, Rahm, Grand Cru Schokolade 70%,
hausgemachtes Mandel-Crumble
Vanilla ice cream, Grand Cru chocolate 70%,
homemade almond crumble*
- Mousse al cioccolato fondente Grand Cru 70%** 16
*Hausgemachtes, schwarzes Schokoladenmousse 70%
Homemade, dark chocolate mousse 70%*
- Banana Split** 16
*Banana, gelato alla vaniglia, panna, crumble alle mandorle fatto in casa,
cioccolato Grand Cru 70%, more, lamponi e mirtilli
Banane, Vanilleeis, Rahm, hausgemachtes Mandel-Crumble,
Grand Cru Schokolade 70%, Brombeeren, Himbeeren, Blaubeeren
Banana, vanilla ice cream, whipped cream, homemade almond crumble
Grand Cru chocolate 70%, blackberries, blueberries, raspberries*
- Tiramisù** 14
*Fatto in casa, Savoiardi, tuorlo, mascarpone, zucchero, caffè, cacao
Hausgemacht, Savoiardi, Eigelb, Mascarpone, Zucker, Kaffee, Kakao
Homemade, Savoiardi, egg yolk, mascarpone, sugar, coffee, cacao*
- Tiramisù al Pistacchio** 16
*Fatto in casa, Savoiardi, tuorlo, mascarpone, zucchero, caffè,
crema al pistacchio
Hausgemachtes, Savoiardi, Eigelb, Mascarpone, Zucker, Kaffee,
Pistaziencreme
Homemade, Savoiardi, egg yolk, mascarpone, sugar, coffee,
pistachio cream*
- Panna Cotta** 12
*Fatta in casa, Panna, vaniglia, zucchero, coulis di frutti rossi
Hausgemacht, Rahm, Vanille, Zucker, rote Früchte Coulis
Homemade, cream, sugar, red fruits coulis*
- Sorbetto di limone con Vodka** 2 cl | 12
Zitronensorbet mit Vodka – lemon sorbet with vodka

Bevande Calde | Heissgetränke | Hot Drinks

I nostri caffè Unsere Kaffees Our coffees	CHF
Espresso, Caffè lungo, Ristretto, Decaffeinato	6
Espresso Doppio	7
Espresso macchiato, latte macchiato	7
Caffèlatte	7
Cappuccino	7.5
Marocchino	7.5
Espresso o Caffè corretto	9
Espresso o Caffè affogato	10.5
<i>con gelato alla Vaniglia / mit Vanilleeis / with vanilla ice cream</i>	
Espresso o Caffè shakerato	8
Sirocco Té Sirocco tea	7.5
<i>Earl Grey, English Breakfast, Kamille, Pfefferminze, Verbena, Früchtetee, Grüntee, Camomile, Mint, Fruit, Green Tee</i>	

Bevande analcoliche | Alkoholfreie Getränke | Non-alcoholic Drinks

Softdrinks	CHF
San Pellegrino	50cl 6
Evian	50cl 6
Panna	50cl 6
Pepsi	33cl 6
Pepsi Zero	33cl 6
Nestea Lemon	33cl 6
Fanta	33cl 6
Rivella rot blau	33cl 6
El Tony Mate	33cl 6
El Tony Mate Zero	33cl 6
Bitter Lemon Fever-Tree	20cl 6
Tonic Water Fever-Tree	20cl 6
Ginger Ale Fever-Tree	20cl 6
Ginger Beer Fever-Tree	20cl 6
San Bitter	10cl 6
San Pellegrino Cocktail	20cl 7
Manzoni Spritz	33cl 7.5
Züri Apfelschorle	33cl 7.5
Red Bull	25cl 7

Bevande analcoliche | Alkoholfreie Getränke | Non-alcoholic Drinks

Succhi di frutta Fruchtsäfte Fruit juices	CHF
Succo di pomodoro Tomatensaft tomato juice	20cl 6
Spremuta di arancia frischer Orangensaft fresh orange juice	20cl 9

Cocktail analcolici Alkoholfreie Cocktails Mocktails	CHF
Aperol Spritz – <i>Siegfried Wonderspritz, Tonic water, Soda</i>	14
Berry Spritz – <i>Berrys, Manzoni soda, lemon</i>	14
Herb Infused Lemonade – <i>Chico Citrus Limonade, lemon, orange, mint</i>	14
Gin & Tonic Spritz – <i>Säntis Tonic, herbs, lime</i>	14

Virgin Mojito – <i>Ginger Ale, peppermint, lime, brown sugar</i>	14
Virgin Hugo – <i>Ginger Ale, elderflower syrup, soda</i>	14

Bevande alcoliche | Alkoholische Getränke | Alcoholic Drinks

Birra Bier Beer	CHF
Birra Moretti 5.5%	33cl 7
Heineken 5.5%	33cl 7
Feldschlösschen Lager alkoholfrei, analcolici, non-alcoholic	33cl 7

alla Spina vom Fass from tap	CHF
Feldschlösschen Hopfenperl 5.2%	30cl 50cl / 6 9
Weizen Schneider Weisse 5.2%	50cl 9
Panache 5.2%	30cl 50cl / 6 9

Prosecco	CHF
Prosecco Brut DOC Treviso	10cl 75cl
<i>Il Colle, Glera Valdobbiadene, Italien</i>	9 59

Champagne	
Perrier-Jouët Grand Brut	10cl 75cl
<i>Pinot Noir, Pinot Meunier, Chardonnay, Frankreich</i>	18 119

Perrier-Jouët Blason Rosé Brut	10cl 75cl
<i>Pinot Noir, Chardonnay, Pinot Meunier, Frankreich</i>	24 159

Vini | Weine | Wines

Vini Bianchi Weissweine White wines	CHF
Blancfumat Eugenio Collavini	10cl 75cl
<i>Sauvignon Blanc, Friuli-Venezia, Italien</i>	11 69
Savigny Les Beaune blanc AOC1	10cl 75cl
<i>Chardonnay, Burgundy, Frankreich</i>	16 98
Vini Rossi Rotweine Red wines	CHF
IL Primitivo del Tarantino IGT	10cl 75cl
<i>Primitivo, Cantine Risveglio, Apulien, Italien</i>	10 62
Simposio Riserva DOC Malvasia	10cl 75cl
<i>Negroamaro, Apulien, Italien</i>	12 78
Vino Rosé Rosé Wein Rosé wine	CHF
Gemella Rosato	10cl 75cl
<i>Tenuta Vallocaia, San Gangiovese, Toscana IGT, Italien</i>	17 65

Cocktail

Classic Cocktails	CHF
Aperol Spritz – Aperol, Prosecco, soda, orange	16
Hugo – Prosecco, elderflower syrup, soda, mint, lemon	16
Limoncello Spritz – Prosecco, Limoncello, soda, lemon	16
Mango Spritz – Prosecco, mango syrup, soda, mint	16
Lille Spritz – Lillet Blanc, Ginger Ale, rosemary, orange	17
Classic Sour Cocktails	CHF
Amaretto or Frangelico Sour – lime juice, orange juice, almond syrup, egg white	17
Aperol Sour – Aperol, lime juice, syrup, egg white	17
White Lady (Gin Sour) – Hendricks Gin, lime juice, egg white	20
Kamikaze (Vodka Sour) – Absolut Vodka, lime juice, syrup	17
Gin & Tonics Cocktails Londrinks	CHF
Hendrick's Gin & San Pellegrino Tonic – cucumber, white pepper	18
Bombay Gin & San Pellegrino Tonic – orange, thyme, smoked bay leaves	18
Deux Gin & San Pellegrino Tonic – cardamon, lemon	20
Gordons Gin & San Pellegrino Tonic – rosemary, juniper	16

Cocktail

Gin & Tonics Cocktails Londrinks	CHF
Ladykiller – <i>Bombay Gin, lemon/orange juice, tropical fruit juice</i>	20
Dry Martini Cocktail – <i>Hendrick’s Gin, Vermouth Noilly Prat, olive</i>	16
Bramble – <i>Deux Gin, Blackberry, lime juice, syrup, mint</i>	21
Gin Basil Smash – <i>Hendrick’s Gin, syrup, lemon juice, basil</i>	20
Rum & Tequila Cocktails Londrinks	CHF
Mojito – <i>Bacardi Blanco, lime juice, syrup, mint leaves, soda</i>	16
Caipirinha – <i>Cachaça, fresh lime, brown sugar</i>	16
Pina Colada – <i>Havana Club 3 Años, Batida de coco, pineapple juice, syrup</i>	16
Daiquiri – <i>Havana Club 3 Años, lime juice, Cointreau</i>	16
Dark and Stormy – <i>Bacardi 8 years, Ginger Beer or Ginger Ale</i>	16
Margarita:	
– <i>Classic, Tequila, Cointreau, lime juice</i>	16
– <i>Strawberry, Tequila, Cointreau, lime juice</i>	18
– <i>Passionfruit, Tequila, Cointreau, lime juice</i>	18
Vodka Cocktails Londrinks	CHF
Espresso Martini Tiramisu – <i>Absolut Vodka, Kahlua, Baileys, espresso</i>	18
Moscow Mule – <i>Absolut Vodka, Ginger Ale, lime squeeze, ginger, cucumber, mint</i>	18
Pornstar Martini – <i>Absolut Vodka, vanilla, passionfruit</i>	20
Vodka Club Soda:	
– <i>whit Absolut Vodka</i>	11
– <i>whit Premium Swiss Vodka Xellent</i>	16
Vodka Lemon - Orange - Red Bull:	
– <i>with Absolut Vodka</i>	15
– <i>with Premium Swiss Vodka Xellent</i>	19
Whisky Cocktails Londrinks	CHF
Manhattan – <i>Canadian Whiskey, Sweet Vermouth, Angostura</i>	16
Hors Neck – <i>Bourbon Whiskey, Ginger Ale, Angostura, lemon twist</i>	16
Lynchburg Lemonade – <i>Jack Daniels Tennessee Whiskey, white lemonade, fresh lime</i>	16

Distillati | Spirits Selection

Whiskey	CHF
William Lawson's 40%	4cl 9
Jack Daniel's Single Barrel Select 45%	4cl 15
Johnnie Walker Green Label 15 years 43%	4cl 16.5
Johnnie Walker Blue Label 40%	4cl 43
Chivas Regal Margaux 18 years Grand Cru 48%	4cl 24

Single Malt Whiskey	CHF
Talisker 10 years 45.8%	4cl 15
Glenfiddich 12 years 40%	4cl 14
Cragganmore 12 years 40%	4cl 14
Glenkinchie 12 years 43%	4cl 16
Oban 14 years 43%	4cl 21
Lagavulin 16 years 43%	4cl 24

Vodka	CHF
Xellent Swiss Vodka 40%	4cl 13
Vodka Absolut 40%	4cl 9
Vodka Beluga Noble 40%	4cl 14
Vodka Beluga Allure 40%	4cl 22
Vodka Grey Goose 40%	4cl 21
Vodka Belvedere 40%	4cl 23

Tequilla	CHF
Tequila José Cuervo Especial Silver 38%	4cl 10
Tequila José Cuervo Especial Gold 38%	4cl 10

Rum	CHF
Bacardi Rum Weiss 37%	4cl 9
Bacardi Rum Etichetta Nera 40%	4cl 12
Havana Club 3 Años Rum 37.5%	4cl 10
Havana Club 7 Años Rum 40%	4cl 13

Pisco Cachaca	CHF
Cachaça 37.5%	4cl 10
Pisco 37.5%	4cl 10

Distillati | Spirits Selection

Cognac Armagnac	CHF
Armagnac Grand Armagnac VSOP 40%	2cl 9
Armagnac Darroze 40 years 43%	2cl 23
Armagnac Darroze 12 years 43%	2cl 23
Cognac Camus VS 40%	2cl 8
Cognac Rémy Martin VSOP 40%	2cl 10.5
Cognac Camus Rarissimes 1991 46%	2cl 33
Digestiv	CHF
Martini Bianco, Rosso, Extra Dry 15%	4cl 6
Campari 23%	4cl 8
Ramazotti, Averna, Cynar 30%	4cl 9
Appenzeller 29%	4cl 11
Limoncello 30%	4cl 10
Sambuca Molinari 40%	4cl 9
Grappa selection	CHF
Grappa Moscato 41%	2cl 14
Grappa Nonino 5 anni 41%	2cl 16
Grappa Tignanello 42%	2cl 16

Il nostro personale qualificato sarà lieto di informarvi sugli ingredienti presenti nei nostri piatti che potrebbero scatenare allergie o intolleranze.

Unsere geschulten Mitarbeiter informieren Sie gerne über die Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können.

Our trained staff will be happy to inform you about the ingredients in our dishes that can cause allergies or intolerances.

Declaration:

Mozzarella (IT, CH)

Eier (CH)

Tomaten (CH, IT-Bio)

Rind (CH, IE)

Poulet (CH, PL)

Kalbfleisch (CH)

Salami (CH, IT)

Thunfisch (VT)

Wolfsbarsch (TR)

Venusmuscheln (IT)

Moules (IT)

Hummer (USA, Maine)

Lachs (DK)

Hummerschwänze (Atlantik)*

**possibile prodotto congelato, möglicherweise Tiefkühlprodukt,
possible frozen products*

Prezzi in CHF incl. IVA. /Preise in CHF inkl. MwSt. /All prices in CHF incl. VAT.