

SAPORI DEL NOSTRO ORTO

FERA DU LAC ^{4,7}

Cresson – radis – poivre du Sichuan
Pollan fish from the lake – cress – radish – Sichuan pepper

FILET DE VEAU MARINE ^{1,3,7,10}

Concombre – moutarde – olives
Marinated veal fillet – cucumber – mustard – olives
avec 10 g. de caviar Suisse Oona Osietra Carat ⁴, supplément CHF 40
with 10 g. Swiss Oona Osietra Carat caviar, additional charge CHF 40

ŒUF DE PINTADE ONSEN ^{3,7}

Espuma de polenta – ail des ours – quinoa
Guinea fowl onsen egg – polenta espuma – wild garlic – quinoa

RAVIOLO DE PIORA ^{1,9,10}

Jambon cru de Piora – herbettes de la montagne – porc à la bière – foin
Piora raviolo – raw ham from Piora – mountain herbs – beer pork – hay

CAILLE DE MAGADINO ^{1,3,7,9}

Champignons – noix noires – cheveux d'anges croquantes
Quail from Magadino – mushrooms – black nuts – crunchy angel hairs

AGNEAU TESSINOIS ^{1,7,9}

Merlot Terreni alla Maggia – oignons printaniers – notre risotto Loto
Ticino lamb – merlot Terreni alla Maggia – spring onions – our Loto risotto

NOTRE REINETTE ^{1,3,7,8}

Citron Yuzu – caramel salé – grains de fenouil
Our apple – Yuzu lemon – salted caramel – fennel seeds

Menu

5 plats / 5 courses CHF 180

6 plats / 6 courses CHF 195

7 plats / 7 courses CHF 210