

SAPORI DEL NOSTRO ORTO

SANDRE DU LAC ET CRESSON SAUVAGE ^{4,7,10}

Concombre Pepquino – crème acidule – citron Yuzu
Pike perch & wild cress – Pepquino cucumber – sour cream – Yuzu lemon

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

VEAU TESSINOIS MARINE ^{1,3,7,9}

Courgette – citron – ail fermenté
Marinated Ticino veal – courgette – lemon – fermented garlic

ESSENCE DE TOMATES FROIDE ^{1,7}

Fromage frais de chèvre de la Valle Verzasca – basilic – lingua di suocera
Cold tomato essence – fresh goat cheese from Verzasca Valley – basil – lingua di suocera

ŒUF DE PINTADE ONSEN ^{3,7,9}

Pommes de terre de la montagne – ragout de pintade – champignons de la saison
Guinea fowl onsen egg – mountain potatoes – guinea fowl ragout – seasonal mushrooms

TRUITE SAUMONÉE ^{1,4,9}

Olives – haricots – sarrasin
Salmon trout – olives – beans – buckwheat

ENTRECÔTE DE BŒUF LIMOUSINE TESSINOIS ^{1,7,9}

Aubergine – piments doux – risotto Loto
Ticino Limousine beef sirloin steak – aubergine – sweet peppers – Loto risotto

NOTRE BAIES DU JARDIN ^{1,3,7,8}

Polenta Terreni alla Maggia – sorbet aux fruits de bois
Our berries from our garden – Terreni alla Maggia polenta – berries sorbet

Menu

5 plats / 5 courses CHF 180

6 plats / 6 courses CHF 195

7 plats / 7 courses CHF 210