

SAPORI DEL NOSTRO ORTO

OMBLE DU LAC ^{4,7,9,10}

Betteraves – poire nashi – finger lime
Char from the lake – beetroots – Nashi pear – finger lime
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

AGNEAU SUISSE MARINE ^{1,7,9,10}

Courge – poivre de Sichuan – fromage Sbrinz
Marinated Swiss lamb – pumpkin – Sichuan pepper – Sbrinz cheese

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

Radis de persil
Magadino quail soup – parsley roots

ŒUF DE PINTADE ONSEN ^{3,7,9}

Espuma de polenta – ragout de pintade – quinoa
Guinea fowl onsen egg – polenta espuma – guinea fowl ragout – quinoa

SANDRE DU LAC ^{4,9}

Haricots – olives vertes – estragon
Pike perch from the lake – beans – green olives – tarragon

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

Poireaux – citron salé – risotto Loto aux cèpes
Ticino Limousine beef sirloin steak – leek – salted lemon – Loto risotto with boletus mushrooms

NOTRE FIGUE ^{3,7,8}

Yoghourt tessinois – miel millefleurs – thym
Our fig – Ticino yoghurt – flower honey – thyme

Menu

5 plats / 5 courses CHF 180

6 plats / 6 courses CHF 195

7 plats / 7 courses CHF 210

Le menu est servi pour toute la table / The menu is served for the whole table