

*Our philosophy is based on three key elements:*



*Quality of the ingredients with a personal search of local produce and the  
preparation  
of a healthy Mediterranean style cuisine with home made bread  
and freshly made pasta.*

*Professionalism and Creativity of those who like us challenge themselves  
with  
passion and enthusiasm to serve dishes that are simple yet innovative for both  
their flavours and their presentation on the plate.*

*Preservation of Tradition, such as the Flambé specialties that have always  
distinguished the service in our restaurant.  
Should you not find the dishes that please your taste, or that are not suitable  
with your diet on our menu, please do not hesitate to let us know.  
We will gladly suggest an alternative menu.*

*Enjoy your meal!*


## *Appetizers*

-  Shallot tarte tatin with wild mushrooms and Alpin cheese cream CHF. 35.-
- Roasted foie gras escalope, red fruit sauce and warm baba and warm baba CHF. 51.-
-  Courgette flower stuffed with baby vegetables, baby spinach salad and black truffle CHF. 35.-
- Sea passion: raw and marinated fish and shellfish shellfish with tomato and lime sorbet CHF. 54.-
- Lobster salad with cooked and raw vegetables, orange and Irpinia oil vinagrette CHF. 68.-
- Lavaret's terrine from Ceresio with a cherry scent with tomato and ginger jelly, seaweed with sesame CHF. 42.-



Vegetarian dish

## *Soups and First courses*

 Minestrone soup with vegetables and beans, Ticino Style CHF. 22.-

Cream of pea and fava bean with wasabi and tempura  
Style pearls of carp CHF. 30.-

 Ravioli filled with buffalo ricotta from Campania  
Pachino cherry tomatoes and candied lemon CHF. 32.-

Senatore Cappelli chitarra spaghetti, anchovies sauce,  
red mullets and cream of broccoli CHF. 30.-

Lasagnetta with sausage from Ticino,  
aubergines and buffalo milk cream CHF. 34.-

“Acquarello” risotto with asparagus, prawns  
With a Sorrento lemon infusion CHF. 32.-



Vegetarian dish

## *Fish*

Sautéed turbot fillet, asparagus mille-feuille, Mediterranean sauce	CHF. 54.-
Baked sole with small vegetables and glazed potatoes champagne sauce	CHF. 60.-
Mixed fish and vegetables cooked on an “ollare” stone, CHF. 64.- oil and oregano	
Skewer of prawns with Maldon salt on crispy salad	CHF. 58.-
Sea bass in salt and herb crust, selection of steamed vegetables and potatoes	2 persons CHF. 112.-

N.B. We cannot guarantee the above mentioned fish selection every day as it depends on market availability.

## *Meats*

Loin of pre-salted lamb in mint crust and dried tomato, potatoes with black truffle	CHF. 58.-
Slow roasted suckling pig, rhubarb and apple cream, spiced sauce.-	CHF. 54
Beef filled with foie gras, crispy cannolo with ricotta and cocoa beans, Ticino merlot wine sauce	CHF. 64.-
Roasted veal cutlet with asparagus and sweet potato mousse -	CHF. 58.
Châteaubriand baked on an “ollare” stone, with steamed potatoes and vegetables	two persons CHF. 130.-

Origin of our sausages and meats  
Fresh beef, pork, veal meat: Switzerland / Italy  
Parma ham, dried beef meat, salami and coppa: Italy  
Poultry : Switzerland / Italy  
Lamb: France / UK

# *Tasting menu*

Cream of pea with crispy scampi

❧

Roasted foie gras escalope, red fruit sauce and lukewarm baba

❧

Courgette flowers filled with vegetables, young spinach salad and black truffle

❧

Ravioli with buffalo ricotta from Campania, Pachino cherry tomatoes and candied lemon

❧

Sliced tuna with spices, fennels and orange pie

❧

Slow roasted suckling pig, rhubarb and apple jam, spices sauce

❧

Our cheese selection and its garniture

❧

Green apple cream with fruit tartar and its sorbet

*CHF. 160.-*