

DINNER MENU

APPETIZERS

Mixed Winter Salad

leafy greens with winter vegetables, marinated mushrooms and roasted seeds

Tuna tartare

with sesame oil marinade, avocado, peanut and edamame

STARTERS

Ricotta dumplings

with leek and artichoke

Cauliflower soup

with parsley oil

Plain in Pigna

*served with garden vegetables
and marinated salads*

MAIN COURSES

Thai curry

*with duck breast, colourful
vegetables and fragrant rice*

Miso Lachs

*served with lukewarm rice noodles,
crunchy vegetables, sesame
seeds, and peanut sauce*

Grilled Aubergine

*served on hummus and
topped with Romesco sauce
and goat cheese*

DESSERTS

Plum and cinnamon parfait

with poppy seeds and crispy meringue

Quince Sorbet

Fresh fruit salad

Assortment of fine, regional cheeses

Ticino fig mustard sauce, Chutney, nuts, and grapes