

# DINNER MENU

## APPETIZERS

### *Mixed Winter Salad*

*leafy greens with winter vegetables, marinated mushrooms and roasted seeds*

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### *Roast hay from Swiss beef*

*with lamb's lettuce, home-picked vegetables and Belper tuber*

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## STARTERS

### *Black Risotto*

*with sautéed cuttlefish  
and bean seeds*

### *Kohlrabi cream soup*

*with roasted onions*

### *Nut butter polenta*

*with pumpkin chutney and  
caramelized walnuts*

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## MAIN COURSES

### *Guinea fowl breast*

*with red cabbage, sweet potato  
puree and dried plum sauce*

### *Pike-perch fillet*

*served with dill-mustard sauce  
on Beluga lentil vegetables*

### *Mille-Feuille puff pastry*

*with root vegetables, salted  
lemon and watercress*

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## DESSERTS

### *Mango mousse*

*with ice cream and coconut praline*

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### *Red Currant Sorbet*

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### *Fresh fruit salad*

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### *Assortment of fine, regional cheeses*

*Ticino fig mustard sauce, Chutney, nuts, and grapes*