

DINNER MENU

APPETIZERS

Mixed Winter Salad

leafy greens with winter vegetables, marinated mushrooms and roasted seeds



Pickled salmon and marinated cucumber

topped with buttermilk foam and caviar

STARTERS

Tagliolini

*with carrot juice, Fava beans
and Parmino cheese*

Mountain bread soup

*with vegetables, air-dried beef,
fried onions and lovage oil*

Buckwheat noodles

*in sage butter with
Brussels sprouts*

MAIN COURSES

Duet of Pork

*fillet and ragout of pork knuckle,
served with black spice and
saffron-potato rissolée*

Grilled Gilthead Bream

*served with caponata
vegetables in bouillabaisse foam*

Stuffed tomato

*with couscous, dates,
walnuts and pine nuts*

DESSERTS

Warm chocolate whiskey Cake



Mandarine Sorbet



Fresh fruit salad



Assortment of fine, regional cheeses

Ticino fig mustard sauce, Chutney, nuts, and grapes