

DINNER MENU

APPETIZERS

Mixed Winter Salad

leafy greens with winter vegetables, marinated mushrooms and roasted seeds

Black Tiger Shrimp

with Baby Lettuce on toasted bread served with passion fruit and yoghurt dressing

STARTERS

Conchiglioni pasta

*filled with wild boar ragout,
cranberries, beans, mushrooms
and chorizo foam*

Cream of corn soup

*with popcorn, roasted corn
and marjoram*

Alpine Macaroni

*with applesauce and melted
mountain cheese*

MAIN COURSES

Beef tenderloin cubes

*in mustard-sour cream sauce
with mushrooms, cornichons
served with tagliolini*

Whitefish fillet

*on leaf spinach with saffron
sauce and baked rice balls*

Pepper Aubergine

*with Mole-Sauce and
Kimchi powder*

DESSERTS

Variation of Topinambur

with hazelnut and oat brittle

Plum Sorbet

Fresh fruit salad

Assortment of fine, regional cheeses

Ticino fig mustard sauce, Chutney, nuts, and grapes