

*MENU FAUNA &
AMUSE BOUCHE*

5 courses CHF 160

6 courses CHF 190

*Cannelloni with yellowtail mackerel – Avocado – Miso
Duck – Sesame crisp – Coriander cress
Mortadella ham croissant – Roasted onions – Pistachios
Homemade sourdough bread – Grissini – Lemon butter
Secreto of Local Porc – Poached quail egg – Nam Jim Jaew*

Crudo di gambero rosso

Marinated wild-caught prawn – Zerbinati melon – Coconut – Oxalis

Tonno rosso di Balfego

Bluefin tuna from Portugal – Romaine lettuce – Lemon risotto – Parmigiano Reggiano

Branzino arrosto

Panfried sea bass – Eggplant Agnolotti – Cabbage stalk

Lombata di agnello

Swiss lamb loin – Mediterranean vegetables – Truffle jus

Formaggi affinati

Selection of affinated French cheese from Maitre Antony

Dolce sorpresa di Flavio

Sweet surprise from Flavio

Chocolates