DINNER MENU

APPETIZERS

Mixed Winter Salad

leafy greens with winter vegetables, marinated mushrooms and roasted seeds

Courgette tart

with chive cream and pickled vegetables

STARTERS

Spaghetti con le sarde

with sardines, safran, fennel and tomato

Minestrone

with vegetables and herbs

Cheese noodles

with fried onions and chives

MAIN COURSES

Roast beef

with Choron sauce, Pommes Anna and cabbage stalks

Grilled Char

on saffron risotto and Mediterranean vegetables

Marinated courgettes

with radishes, beets, spring onions and yoghurt cream

DESSERTS

Variation of pumpkin

carrot and hazelnut

Passionfruit Sorbet

Fresh fruit salad

Assortment of fine, regional cheeses

Ticino fig mustard sauce, Chutney, nuts, and grapes

85