# 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 <br> with sardines, safran, fennel <br> and tomato | Minestrone <br> with vegetables <br> and herbs | Cheese noodles <br> with fried onions <br> and chives |
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MAIN COURSES

| Roast beef | Grilled Char | Marinated courgettes |
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| with Choron sauce, Pommes <br> Anna and cabbage stalks | on saffron risotto and <br> Mediterranean vegetables | with radishes, beets, spring <br> onions and yoghurt cream |

DESSERTS
Variation of pumpkin
carrot and hazelnut
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## Passionfruit Sorbet

## Fresh fruit salad

## Assortment of fine, regional cheeses

Ticino fig mustard sauce, Chutney, nuts, and grapes

