

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

„Vitello Tonnato“ reinterpreted
with veal, tuna and caper jelly

STARTERS

Fregola Sarda
with peas, pancetta
and parmesan

Minestrone
with diced vegetables
and noodles

Plain in Pigna
with herb cream
and small salad

MAIN COURSES

Roast pork tenderloin
with onion sauce, baked
carrots and mashed potatoes

Arctic char
with caviar, buttermilk
and quinoa

*Baked sweet
potatoes*
with white beans, red cabbage
and coconut yogurt

DESSERTS

Light cheesecake mousse
with blood oranges

Rhubarb sorbet

Fresh fruit salad

Assortment of fine, regional cheeses
Ticino fig mustard sauce, Chutney, nuts, and grapes