

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Baby pak choi
with soba noodles, boiled beef and shiitake mushrooms

STARTERS

Pasta Nero con le sarde
*black pasta with sardines,
fennel, saffron and tomatoes*

*Herb foam
soup*

Salad cream
*with an hour egg, pancetta
crunch, pretzel croutons and
pumpernickel espuma*

MAIN COURSES

*Chops from young
wild boar*
*with juniper jus, mushroom
ragout, broccoli and polenta slice*

Red mullet fillet
*on pea and potato
ragout with hibiscus
blossom foam*

Lentil Dal
*with coconut yogurt
and saffron flatbread*

DESSERTS

Duet of white chocolate
with passion fruit

Watermelon sorbet

Fresh fruit salad

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