

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Open mushroom
strudel with pickled vegetables and herb salad

STARTERS

Spaghetti carbonara
with bacon and parmesan

Prosecco foam soup
with pommery mustard and scallops

Cheese spätzli
with pan-fried leek and spring onion oil

MAIN COURSES

Guinea fowl breast
with mushroom stuffing, cherry sauce and fregola sarda

Barramundi
with grilled vegetable and jerusalem artichoke puree

Marinated zucchini
with radish, pak choi, scallions and yogurt cream

DESSERTS

Yoghurt foam
with apricot sorbet and almond crunch

Raspberry sorbet

Fresh fruit salad

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