

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Turnip cabbage carpaccio
with truffle vinaigrette

STARTERS

Artichoke risotto
with sun-dried tomatoes and
«Belper Knolle» (Swiss cheese)

Hay foam soup
with dried apricots and
Grisons air dried meat

Spinach crespelle
on a mushroom bechamel
sauce, with tomato foam

MAIN COURSES

Saddle of veal à
la saltimbocca
with grilled baby corn, raw ham,
potato balls and sage foam

Chili shrimp
with garlic, tomatoes
and fresh tagliolini

Mille feuille of root
vegetables
with salted lemon and cress

DESSERTS

Chocolate Sundae
with brownie and blondie cubes

Mango and lime sorbet

Fresh fruit salad

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