

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Baked cauliflower
with pea cream and potato dressing

STARTERS

Gnocchetti sardi
with green pesto,
prawns and beans

Tomato essence
with cubed tomatoes, passion
fruit caviar, vegetable brunoise
and basil oil

Ticino polenta
with sautéed mushrooms and
parmesan espuma

MAIN COURSES

Beef fillet "Rossini"
with goose liver, truffle, snow
peas and berny-potatoes

Loup de Mer
on a ragout of celery and black
garlic, served with beurre
blanc foam

Chickpea Curry
with coconut,
dried tomatoes and rice

DESSERTS

Coffee ganache
with macadamia crumble and ice cream

Banana sorbet

Fresh fruit salad

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