

# DINNER MENU

## APPETIZERS

*Colorful summer salad*  
with berries, seeds and croutons

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*Grisons dried meat carpaccio*  
with Truffle vinaigrette, swiss parmino chees and rocket salad

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## STARTERS

*Spaghetti*  
with garlic-  
pepperoncini cream

*Iced cucumber soup*  
with smoked salmon  
strips and dill foam

*Red wine risotto*  
with radicchio  
and walnut pesto

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## MAIN COURSES

*Lamb entrecôte*  
with rosemary crust, spring  
vegetables and polenta slice

*Pot au feu*  
in a bouillabaisse broth, with  
young vegetable and focaccia

*Mushroom burger*  
with pickled onions  
and guacamole

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## DESSERTS

*Blueberry-yeast cake*  
with fresh blueberries and mascarpone espuma

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*Red fruit tea granité*

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*Fresh fruit salad*

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