

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Marinated cherry tomatoes
on a burrata-creme, with basil dressing and olive oil

STARTERS

Black tagliolini
with chorizo, mango
and pomegranate

Beef bouillon
with risoni, vegetable
brunoise, herbs and lovage

*Potato-dough
dumplings*
with chard and pine

MAIN COURSES

*Corn-fed
poularde breast*
on young spinach, with potato
gnocchi and poultry velouté

Cod fillet
on peas with herby mashed
potatoes and curry foam

Courgette noodles
with marinated
mushrooms

DESSERTS

Nougat ice cream cake
with wild berries and candied hazelnuts

Passion fruit and cucumber sorbet

Fresh fruit salad

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