

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

Fresh focaccia
with marinated vegetables, cream cheese, pesto and rocket

STARTERS

Baked cannelloni
with jerusalem artichoke
and tomato

Riesling foam soup
with grappa grapes

Open meat pie
with asparagus
and choron espuma

MAIN COURSES

Beef entrecôte
with colourful vegetable,
béarnaise sauce and
potato gratin

Sea bream fillet
on caponata vegetable, saffron
foam, green pesto and black
risotto

Hummus
with falafel
and pomegranate

DESSERTS

“Apple tarte tatin”
reimagined

Cashew sorbet

Fresh fruit salad

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