

# DINNER MENU

## APPETIZERS

*Colorful summer salad*  
with berries, seeds and croutons

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*„Vitello Tonnato“ reinterpreted*  
with veal, tuna and caper jelly

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## STARTERS

*Fregola Sarda*  
with peas, pancetta  
and parmesan

*Minestrone*  
with diced vegetables  
and noodles

*Plain in Pigna*  
with herb cream  
and small salad

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## MAIN COURSES

*Roast pork tenderloin*  
with onion sauce, baked  
carrots and mashed potatoes

*Arctic char*  
with caviar, buttermilk  
and quinoa

*Baked sweet  
potatoes*  
with white beans, red cabbage  
and coconut yogurt

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## DESSERTS

*Light cheesecake mousse*  
with blood oranges

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*Rhubarb sorbet*

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*Fresh fruit salad*

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