





Menu Settimocielo

ANTIPASTI

| | | |
|---|----|---|
| Thon / Tuna Concombre - amandes - coriandre Cucumber - almonds - coriander | 33 |   |
| Asperge blanche / White asparagus Quinoa - sauce hollandaise - bergamote Quinoa - hollandaise sauce - bergamot | 29 |   |
| Canard / Duck Betterave - rhubarbe – pain brioché Beetroot - rhubarb - brioche bread | 31 | |





PASTA E RISOTTO

| | | |
|---|----|---|
| Risotto tenuta margherita Crevettes rouges - citron vert - aneth Red prawns - lime - dill | 33 |  |
| Tortello Ricotta - safran - ail des ours Ricotta - saffron - wild garlic | 29 |  |
| Gnocchi Pois - guanciale - vache rouge Parmesan Peas - guanciale - red cow Parmesan cheese | 27 | |

CARNE E PESCE

| | | |
|--|----|---|
| Filet de bœuf Fassona / Fillet of Fassona beef Asperges vertes - échalotes - cresson Green asparagus - shallot - watercress | 55 |  |
| Queue de homnard d'Atlantique / Atlantic lobster tail Dim sum - carottes - sauce bisque Dim sum - carrots - bisque sauce | 53 | |
| Filet de loup de mer / Sea bass fillet Haricots - palourdes - morilles Beans - clams - morels | 49 |  |

DESSERT

| | | |
|---|----|---|
| Framboise / Raspberry Vanille - yaourt - rose Vanilla - yoghurt - rose | 17 |  |
| Opera Felchlin grand cru 70 % chocolat - noisettes - café Felchlin grand cru 70 % chocolate - hazelnuts - coffee | 17 |  |
| Panna cotta Rhubarbe - limonade - basilic Rhubarb - limone - basilico | 17 |   |

Menu degustazione

à partir de 2 personnes – from 2 persons

CLASSICO

Accueil du chef / Welcome by the chef

Thon / Tuna

Concombre - amandes - coriandre

Cucumber - almonds - coriander

Spaghettonne

Homard - dattes - citron vert

Lobster - date - lime

Filet de bœuf Fassona / Fillet of Fassona beef

Asperges vertes - échalotes - cresson

Green asparagus - shallot - watercress

Panna cotta

Rhubarbe - limonade - basilic

Rhubarb - limone - basilico

5 portate 129

3 portate 97

VEGETARIANO

Accueil du chef / Welcome by the chef

Asperge blanche / White asparagus

Quinoa - sauce hollandaise - bergamote

Quinoa - hollandaise sauce - bergamot

Soupe de petit pois / Pea soup

tortello - ricotta - ail des ours

tortello - ricotta - bear garlic

Gnocchi

Asperges - safran - vache rouge parmesan

Asparagus - saffron - red cow Parmesan cheese

Panna cotta

Rhubarbe - limonade - basilic

Rhubarb - limone - basilico

5 portate 99

3 portate 69



no lattosio -



vegano -



vegetariano -



senza glutine

tutti in prezzi in CHF incluso IVA