

TAVOLATA – NATALIZIA

INSALATA FESTIVA

Wintersalad | roasted brussels sprouts | caramelized walnuts | pear |
cranberries | pomegranate | honey-mustard dressing

INSALATA D'INVERNO

lamb's lettuce | crispy bacon chips | chestnuts | pumpkin | smoked burrata |
caramelized figs | orange-vanilla dressing

TONNO E NEVE

lightly seared Saku tuna | orange-avocado dip | white truffle cream

PINSA ROMANA

Mama's selection with a winter touch



FILETTO DI ORATA AL TIMO

sea bream fillet | caramelized radicchio | lemon-thyme foam

SCALOPPINE DI VITELLO AL LIMONE

tender veal escalope | lemon-butter sauce | candied capers

TAGLIATA DI ANGUS AL TARTUFO

Entrecôte | Parmesan | roasted figs |
black winter truffle | port wine jus

Risotto allo Zafferano e Cannella (Saffron-cinnamon risotto)

Roasted potatoes with rosemary chestnuts

Oven-roasted vegetables with fennel, parsnips and caramelized onions



PANNA COTTA ALL'AMARETTO

Amaretto-Panna Cotta | mulled wine cherries |
white chocolate sprinkles

TIRAMISU INVERNALE

Gingerbread tiramisu with cinnamon mascarpone

CHF 88.00 per Person

