

La cucina alpina – ieri e oggi

TICINO INCONTRA LUCERNA

For the current spring menu – we again came up with something special for you!

Since August 2019 we were again and again with family Franz and Helen Achermann on the alp Rohr in Flühli (Sörenberg) and in the Rotmoos and were allowed to marvel at their Dexter cattle living freely on the alpine pastures. We have been friends with the Achermann family since childhood. On the farm Mittlerrotmoos of Franz Achermann's father we have learned from childhood on how animals grow up in the wild and how the grain lives its natural cycle. This also included harvesting and slaughtering.

We deliberately go to the source of this natural food supply and have already bought Dexter cattle from Franz and Helen several times. The Dexter breed is a small breed of cattle, which weighs only 250 kilograms and is therefore ideal for the alpine pastures. With family Achermann these animals always live in the free Entlebuch nature, whether on the alp Rohr in Flühli on 1.500 m or in winter in the Rotmoos on 800 m.

From the meat, from tongue to tail, we create for you under the guidance of our chef Christian Brose, delicious dishes.

We are very pleased to be able to offer you such a high quality meat.

Buon appetito

Manuela und Alessandro Pedrazzetti, Hoteliers
and the entire team

- Ragù da manz "Dexter" stüfa in birra Ticinés** 42.-
Dexter beef stew braised in Ticino dark beer "Kremlin
with carrots, celery plums and herb mushrooms
served with Ticino polenta, goat cream cheese and parmesan cheese
- Polpetine da manz "Dexter" Nonna Alice cun risot** 38.-
Minced Dexter beef on a ragout of capers, olives, cherry tomatoes,
pointed cabbage and Borettana onions served with a creamy saffron
risotto refined with Rolf Beeler's Sbrinz cheese

