

La cucina alpina – ieri e oggi

MENU TICINESE – MONTI E LAGO

PRIM PIATT

Burratina sü ragù da fragol e rabarbaro

Ticino burratina on fermented strawberry-rhubarb ragout,
Salsa Verde from fresh herbs refined with roasted nuts
and homemade focaccia

o / or

Furmagin da caura caramelizà cun tartüffo

Gratinated fresh goat cheese with truffle honey
on marinated Kapia peppers and wasabi mayonnaise,
fresh herbs and homemade focaccia

SECUND PIATT

Brodo da pes al zafferan cun asparag

Homemade fish soup with saffron
with green asparagus, fresh coriander, and garlic

PIATT PRINCIPAL

Cotrofilet da manz Angus ai fer

Grilled Angus entrecôte steak
served with sautéed spring vegetables
and creamy saffron risotto

o / or

Involtini da lucio perca ripien cun asparag

Pikeperch filet involtini wrapped in cured ham
filled with a farce of asparagus and wild garlic
served on a fava bean and morel ragout

FORMAC

Formac Ticines

Selection of Ticino alpine and fresh cheeses

DULZ

Cheesecake fai in cà cun salsa ai mirtilli

Homemade cheesecake on a lotus biscuit base
with blueberry sauce

o / or

Affogato al café

Vanilla ice cream in espresso with whipped cream

from 2 people

menu per person, excluding beverages

CHF 98.-

