CHRISTMAS MENU 2026

Un cordial salüt dal nos chef
Bassem Ayad

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Tatara da salmon cun fic e perseghit
Marinated salmon tartare
with sautéed figs and chanterelles
served with a raspberry vinaigrette and alpine herbs

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Velutina ai pastinaci
Cream of Parsnip soup
with winter truffle foam and spicy cress

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Sorbetto da limon e menta cun Gin Bisbino
Lemon-mint sorbet with Ticino Gin Bisbino

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Filet da manz cun ragout da poma e fünsch
Grilled beef tenderloin with porcini and espresso gravy
served with a sautéed apple and wild mushroom ragout
and toasted buttered bread

or

Filet d'orata in padella cun crèma di carot e cocco
Sea bream fillet fried on the skin
served with carrot-coconut cream
and sautéed potatoes

or

Risott al Merlot ticines cun tofu affümigaa e stracciatella di burrata
Ticino Merlot risotto
with smoked tofu steak
and Stracciatella di Burrata

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Ananas al sciroppo da cannella cun gelat e pistacchi rostii
Pineapple poached in cinnamon syrup
served with iced coffee ice cream
and roasted pistachios

5-course menu per person, excluding drinks: CHF 120.00

Christmas program

Thursday, 24.12.2026	**Friday, 25.12.2026**	**Saturday, 26.12.2026**
À la carte lunch Christmas dinner menu	Lunch Christmas menu and à la carte dinner à la carte	À la carte lunch and dinner

