

La cucina alpina – ieri e oggi

MENU TICINESE – MONTI E LAGO

PRIM PIATT

Carpaccio da cervo dalla Leventina

Venison carpaccio
garnished with caramelized quinces,
cherry tomatoes, cress and slices of Piora chesse

o / oder

Burrata sü insalada da cicoria e aranc

Burrata with grilled chicory and oranges
topped with pistachio oil

SECUND PIATT

Minestron Ticinés

Minestrone Ticinio style
served with roasted Sweetbread and Crostino

o / oder

Velotina da zücca cun sciüma di amaretti

Pumpkincream soup with Amaretto foam
served with Luganighetta-crostino

PIATT PRINCIPAL

Controfilet da manz cun verdüra

Beef entrecôte grilled over charcoal
served with brussels sprouts
choice of side dish

o / oder

Salmerin cü crema da sedano e mela

Roasted char seasoned with lemon
apple celery cream
choice of side dish

FURMAC

Formac Ticines

Variation of cheese

DULZ

Tarte Tatin classica - gelat da jogurt e rosmarin

Tarte Tatin with apple and tonka beans
served with yoghurt rosemary icecream

o / oder

Affogato al café

Vanilla ice cream ,Espresso and whipped cream

From 2 persons

Menu per person
without beverages

CHF 72. -

