

Ticino Food Passion

Our philosophy is inspired by the valorisation of local seasonal products with an innovative reinterpretation of Ticino tradition.

Each dish is a tribute to the richness of the territory and offers a unique gastronomic experience.

Tasting journey

We are pleased to guide you on a gastronomic surprise journey aimed at highlighting the excellence of the region and beyond. Remaining firmly anchored in tradition, we will lead you in the discovery of our philosophy based on creativity, innovation and passion.

Menu “*a mano libera*”

5-course menu

CHF 87.00

To be considered for the entire table.



The menu is subject to change, depending on the seasonality of the products and market availability.

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For information on allergens or possible food intolerances, please contact our service staff.

Origin of meat:	Beef	Switzerland South America
	Veal	Switzerland
	Pork	Switzerland
Origin of fish:	Lucioperca	Switzerland Italy
	Salmon trout	Switzerland Italy
	Perch	Switzerland Estonia
	Whitefish	Italy

To start...

Antipasto Ticinese	min. 2 people	34.00 p.p.
Marinated salmon trout, liquid salad, crispy celery with raspberry vinegar, frozen raspberry		28.00
Knife-beaten Swiss beef tartare and classic seasonings		32.00
 Four shades of asparagus		25.00
 Egg 63°C, Gotthard cheese fondue, bear garlic oil, cardoncello mushroom, bona flour wafer		23.00

Water, flour, potatoes, rice...

Raviolo di lasagna, basil extract, tomato coulis and aged Sbrinz fondue		24.00
Risotto with butter and sage, creamed pike-perch, burnt lemon gel, restricted lake fumet	min. 2 people	27.00 p.p.
Home-made potato gnocco, fillet of ossobuco, smoked butter, gremolada sauce		26.00
 Beetroot Spaghetto alla chitarra, wild greens, seitan ragout and crunchy hazelnuts		23.00
 Cream of artichoke, crispy artichokes, millet popcorn, thyme-lemon oil		20.00

Of water or of earth...

Roasted pike-perch fillet, 39.00
crayfish bisque, repassed herbs

Veal roasted just pink, 48.00
sautéed mushrooms, red Bondola jus, puffed rice chips, topinambur

Perch fillets with butter and sage, almonds, baby butter spinach 42.00

Beef entrecôte, fried artichoke, 44.00
rosemary potato mousse, saffron apple


 Aubergine terrine, 28.00
3 tomatoes fond whipped with Evo oil, basil, vegan cheese air, white bean salad

To end on a sweet note...

Sauternes sabayon min. 2 people 14.00 p.p.
with artisanal vanilla ice cream

Homemade tiramisu 14.00

Chocolate trio 13.00
milk chocolate mousse, cocoa sponge, chocolate puffed rice disc

 100% ananas 12.00
pineapple cdt, pineapple sorbet, pineapple caramel, pineapple wafer

Nocino bavaroise, 13.00
hazelnut crumble, salted caramel sauce

Selection of cheeses 18.00
with home-made seasonal marmalades and local honey