












STARTERS

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| | ° ALPINE CHAR celeriac, mustard and figs | 38 CHF |
|  | ° DUCK BREAST HAM carrots, beetroot and parsley | 38 CHF |
|  | ° EGG 65° potato mousse, sour cream and alpine herb oil | 24 CHF |
|   | ° GARDEN SOUP | 24 CHF |

PASTA & CO

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| | ° RAVIOLI Piemontese vicciola, white butter and hazelnuts | 24 / 44 CHF |
| | ° PACCHERO "MONOGRANO FELICETTI" game ragout and marjoram | 38 CHF |
| | ° TAGLIOLINI clams and limes | 26 / 48 CHF |
|   | ° CARNAROLI RICE "RISERVA SAN MASSIMO" porcini mushrooms | 42 CHF |

MEAT, FISH & MORE

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|  | ° VENISON ENTRECÔTE chanterelles, pumpkin and rocket | 72 CHF |
|  | ° FREE-RANGE COCKEREL corn and carrots | 58 CHF |
|   | ° CHIOGGIA BEETROOT FILLET parsnips, beans and tapioca caviar | 48 CHF |
|  | ° MEDITERRANEAN BASS olives, tomatoes and capers | 64 CHF |

TASTING MENU

CLASSIC

° WELCOME SNACK

° EGG 65°

potato mousse, sour cream and alpine herb oil

° RAVIOLI

piemontese vicciola, white butter and hazelnuts

° VENISON ENTRECÔTE

chanterelles, pumpkin and rocket

° PRE - DESSERT

milk and raspberries

° CHEESECAKE

yogurt, blueberries and almond

° SMALL PASTRIES

135 CHF

GREEN



° WELCOME SNACK

° EGG 65°

potato mousse, sour cream and alpine herb oil

° CARNAROLI RICE

“RISERVA SAN MASSIMO”
with porcini mushrooms

° TURNIP FILLET

parsnips, beans and tapioca caviar

° PRE - DESSERT

milk and raspberries

° CHEESECAKE

yogurt, blueberries and almond

° SMALL PASTRIES

95 CHF

Wine Pairing

5 wines

80 CHF

° If you have any intolerances or allergies, please do not hesitate to contact the dining room staff.

° The tasting menu is for the whole table.