












STARTERS

-  ° CUBEROLL CARPACCIO OF PIEDMONTESE “VICCIOLA” 98 CHF
tartare sauce, vegetables in ponzu sauce and pan brioche
-  ° MEDITERRANEAN SEA SHRIMP 58 CHF
caesar salad style
-  ° EGG 65° 44 CHF
Jerusalem artichoke mousse, crumble of Bitto cheese, Perigord truffle and sour cream
-   ° VEGETABLE SOUP 36 CHF
mushrooms's consommé and vegetables in various consistencies

PASTA & CO

- ° RAVIOLI 36 / 58 CHF
piemontese Vicciola, beurre blanc and hazelnuts
-  ° POTATO GNOCCHI 32 / 48 CHF
parmesan cheese, vermouth and radicchio
- ° FREGOLA 58 CHF
with sour butter, snails and parsley
- ° HOMEMADE SEDANINI 68 CHF
blue lobster and lemon

MEAT, FISH & MORE

-  ° STUFFED RABBIT 88 CHF
truffle, celeriac and broccoli
-  ° GUINEA FOWL FROM BURGUNDY 86 CHF
savoy cabbage, parsnips and mustard
-  ° SEA SNAPPER 76 CHF
sauerkraut, coconut and lemon
-   ° VEGETABLE SAUSAGE 64 CHF
potatoes, cauliflower and vegetable gravy

TASTING MENU

CLASSIC

- ° WELCOME SNACK
- ° MEDITERRANEAN SEA SHRIMP
caesar salad style
- ° VEAL TONGUE
scampo, carrot and oriental sauce
- ° RAVIOLI
piemontese Vicciola, beurre blanc and hazelnuts
- ° GUINEA FOWL FROM BURGUNDY
savoy cabbage, parsnips and mustard
- ° PRE - DESSERT
- ° CHEESECAKE
honey, currants and thyme
- ° SMALL PASTRIES

195 CHF

GREEN



- ° WELCOME SNACK
- ° SAVOY CABBAGE
jersey blue, mustard and truffle
- ° BARBECUED ARTICHOKES
Jerusalem artichokes and sour butter
- ° SPAGHETTONE MONOGRANO
"FELICETTI"
beetroot, black garlic and capers
- ° VEGETABLE SAUSAGE
potatoes, cauliflower and vegetable gravy
- ° PRE - DESSERT
- ° CHEESECAKE
honey, currants and thyme
- ° SMALL PASTRIES

180 CHF

Wine Pairing

4 glasses

100 CHF

SPECIAL DISHES



° KAGOSHIMA WAGYU A5 (90g)
artichoke, fermented apple and orange

160 CHF



° VICCIOLA FILLET (130g)
potatoes puff pastry and pumpkin

180 CHF

° The tasting menu is for the whole table.

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