PROPOSTA

MENÙ FESTIVI
3 COURSE MENU

120G FILET 67
200G FILET 77

INSALATA

INSALATA DI GAMBERI E FRUTTO DELLA PASSIONE Ⓛ Ⓖ 17
Pan-fried king prawns on pumpkin with a passion fruit and chilli dressing, lime, toasted hazelnuts and beetroot sprouts

PIATTI CLASSICO

FILETTO DI MANZO CON PATATA DOLCE SPECK E PARMIGIANO Ⓛ Ⓖ
120G FILET 49
200G FILET 59
Grilled beef fillet, served pink with balsamic jus. Accompanied by a gratinated sweet potato and potato stack, bacon, Parmigiano Reggiano «vecchio» DOP and spinach, finished with peperone crusco

DOLCE

MILLEFOGLIE CON CREMA AL PISTACCHIO 12
Crisp puff pastry with homemade pistachio cream and pistachio sauce, garnished with a cocktail cherry

VINO

NOTTE A SAN MARTINO IGT
2021 | Olivini | Lombardia, Garda, IT
Merlot
0.1 L 14.9
1.5 L 210



For more detailed information on the ingredients we use, please check our menu. If you have any allergies or intolerances, our staff will be happy to advise you. All prices are in CHF, inclusive of VAT.