



TREATS FROM CHEF GIUSEPPE

Sea symphony

Cod salad with pickled reinforcement - Whiskey marinated Salmon with a yoghurt sauce - Cuttlefish sticks with celery and walnuts - Lemon shrimps with coconut rapè

Risotto

with small shellfish and citrus aroma and prawns

Fagottino

made with crepes with ricotta, porcini and truffle and parmesan mousse

Fillet of Sea Bass

encrusted with almonds and turmeric sauce, broccoli and potato flan

Traditional Zampone with lentils

Warm cake

Made with Panettone and custard cream

CHF 180,-