

Menu

Hand-cut veal tartare with tuna cream, avocado, Taggiasca olives and Maggia bread

34.00

Parmesan cream soup with 60 min egg and green oil

18.00

"Boeuf Bourguignon" with pearl onion, mushroom, bacon and parsley garnish, carrot vegetables and mashed potatoes

48.00

Amaretto parfait with persimmon and nut crumble

14.00

Menu 4 courses CHF 98.00