

Seasonal menu

Served in the evenings and on Sunday for lunch

Antipasti

- Seasonal salad accompanied with our homemade vinaigrette 13.-
- Chamois tartare flavored with lovage oil, apple carpaccio and confit green celery 25.-
- Goat raclette cheese "In sü la scima" empanadas served with fig mustard and autumnal mesclun 18.-
- Mixed cold cuts from Ticino with homemade sweet and sour vegetables (200g) 26.-

Primi

- Spaghetti alla chitarra with cherry tomatoes and saffron flavored with a grating of Corsican mullet roe 28.-
- Classic homemade pumpkin tortelli with a "Beurre noisette" emulsion and fried sage 26.-
- Risotto with wild thyme from our surroundings, sautéed shiitake mushrooms and straciatella cheese from the Latteria del borgo Dairy 28.-

Secondi

- Medallion of fallow deer saddle in hazelnut crust, celeriac puree and red cabbage, game jus and Americano grape must 48.-
- Glazed wild boar cheeks served with a rosemary polenta crunch from our mill and shallot confit 38.-
- Variation of falafel with tzatziki with Tessin cucumbers and mountain yogurt 28.-

Dolci

- Our Pavlova filled with a chantilly of Büscion di Brione, basil and lime lemon curd 14.-
- Nonna Félicité's wild peaches served with a chocolate and caramel mousse, fleur de sel sablé 14.-
- Tasting of cheeses from our valleys and our Alps 16.-
- Scoop of homemade ice cream "Dolce Vita", Locarno 4.-
 - Fior di latte - Ricotta and pistachio
 - Bitter chocolate - Americano grape sorbet
 - Farina Böna - Lemon sorbet
 - Raspberry sorbet

We will be happy to accommodate any dietary restrictions you may have, please contact the service team

Prices are in Swiss Francs, VAT included

Origin of meat - Fallow deer: Switzerland - Chamois: Austria - Wild boar: Spain