

## “Private” Standing Lunch & Dinner

### Menu 1

#### Mignons d’auteur

Brioche bread with capers and sweet chilli  
White focaccia with mushrooms and fresh cheese  
Marinated raw ham with Lambrusco wine  
and black truffle  
Swordfish with citrus fruits and avocado cream  
Mini Caprese with gorgonzola, milk bread  
and red currant gelée  
“Bacio di Dama” with goat cheese and pears  
Spelt salad with vegetables  
Mini strudel with spinach and Cacioreale mozzarella  
Potato and saffron cream with goose liver nugget  
Shortpastry basket with wild salmon  
Tuna tartlet with capers



#### The pasta

Agnolotti with aubergine and basil,  
Pachino tomato sauce



#### Grilled delights

Breton mullet with Taggia olives  
and sautéed garden cress  
Tuna cubes lacquered with sesame  
and honey on pea and mint cream  
Supreme of quail filled with hazelnuts,  
Amandine potatoes and beetroot chips  
Pata Negra porc morsel with pepper  
on plum and orange sauce



#### Dessert

Tapioca and apricot soup, perfumed with basil  
Hazelnut tartufo with iced poppy  
Pineapple carpaccio with mint and candied fruit  
Yoghurt cream with spicy citrus fruits



### Menu 2

#### Mignons d’auteur

Focaccia from Recco with Taggia olives  
Cinta Senese porc dice with rocket, mimosa tartar  
Sheep ricotta, capers, anchovies and swordfish tartar  
Mini beef hamburger  
Langhirano ham with sesame grissino  
Buffalo mozzarella with date tomatoes and thyme  
Fried zucchini and sage in milk  
Omelette with balsam herb, green tomatoes  
and parmesan  
Tuna tartar with olives and Pendolo tomato compote  
Marinated salmon, sour cream  
and Renetta apple  
Mini brioche with raw ham



#### The risotto

Risotto with smoked provola  
and Abate pear



#### Grilled delights

King prawn tail on celery chiffonade  
and coconut milk  
Grilled scallop with asparagus mousse  
and breadcrumbs  
Veal rose on zucchini  
and walnuts  
Grilled beef with bellpepper julienne



#### Dessert

Meringue with forest berries  
Champagne and strawberry crescendo  
with white chocolate  
Mascarpone foam with sour cherries and brittle  
Composition of coffee and Java cocoa



“Private” Standing Lunch & Dinner  
at CHF 102.- per person  
(beverage excluded)

Prices per person, Vat included