



Cocktail proposals

Cocktail 3 pieces p.p.

Chopped green asparagus with sour cream,
and raw Piora ham roulade



Green asparagus cream
with prawn and hazelnut



Sautéed Iberic tuna with avocado and lime

CHF 14.- p.p.

Cocktail 4 pieces p.p.

Veal tartare with chives



Leek panna cotta with marinated salmon,
oranges and pink pepper



Truffled chicken spheres with thyme cream



Pea cream with yuzu

CHF 18.- p.p.

Cocktail 5 pieces p.p.

Rosemary potato purée with smoked duck slices



Flat Iron beef skewer with carrot and pepper pickles



Grilled swordfish dices, sprout salad with lemon



Red candied prawn with ginger burrata



Mushroom cream with goose liver paté
and crispy brioche

CHF 23.- p.p.

Cocktail 6 pieces p.p.

Small raw sea perch hamburger with fennel



Langoustine skewer with courgette salad



Chinese cabbage roulade with soy sprouts
and smoked tuna slices



Spinach tartlet with sweet-and-sour ginger



Soft focaccia with bear's garlic cream,
champignon and Colonnata lard



Char carpaccio with oranges and peas

CHF 27.- p.p.

Our sommelier suggests the following labels to accompany your aperitif:

		75 cl	150 cl
Prosecco Bellussi, DOCG	Bellussi, Valdobbiadene	CHF 55.--	115.--
Franciacorta Brut, DOCG	C. Ziliani, Provaglio d'Iseo	CHF 65.--	140.--
Franciacorta Brut "Alma Gran Cuvée", DOCG	Az. Agr. Bellavista, Erbusco	CHF 80.--	170.--
Laurent Perrier Brut	Tours-sur-Marne	CHF 130.--	
Roederer Brut Premier	Reims	CHF 130.--	
Fresh orange juice	jar 1 l	CHF 38.--	
Mineral water with / without gas	bottle 75 cl	CHF 9.--	



VIALE CASTAGNOLA 31
TEL + 41 (0)91 973 25 55
FAX + 41 (0)91 973 25 50



LES
GRANDES
TABLES
DE SUISSE



6906 LUGANO, SWITZERLAND
INFO@VILLACASTAGNOLA.COM
WWW.VILLACASTAGNOLA.COM





Menu proposals – Spring & Summer

Menu 1

Prawn tails with avocado and red orange cream



*Light celery and spinach cream soup
with scallop slices*



*Char escalope with asparagus,
tomatoes and olives*



*Umbrina fillet with chives,
Venere rice and glazed carrots*



Warm and cold apricot composition



Menu 5 courses at CHF 118.- per person

Menu 3

*Raw and roasted tuna
with asparagus salad, hazelnuts and chorizo*



*“Carnaroli” Risotto with lobster,
fennel and dill foam*



*Candied char and its caviar,
with spinach, carrot and broccoli cream*



*Strawberry and ginger parfait
with brittle*



Menu 4 courses at CHF 105.- per person

Menu 2

*Salmon carpaccio and tartare,
spicy mustard and horseradish sauce*



*Ravioli with seabream, dried tomatoes, bread
and Cantabrian anchovy butter*



*Timbale of sole stuffed with saffron and parsley
on asparagus, olives and new potatoes*



*Revisited lemon pie with crumble
and berries*



Menu 4 courses at CHF 110.- per person

Menu 4

*Terrine of rooster, morels and spring onion
with salad of our garden*



*Potato and parsley gnocchi
with fine Pata Negra ragout, peas and broad beans*



*Veal fillet mignon with thyme sauce,
potato millefeuille with cream
and vegetable delicacy*



*Raspberries tiramisu with chocolate sculptures
and lemon sherbet*



Menu 4 courses at CHF 112.- per person



Menu 5

*Veal casserole with chanterelles, parsley
and creamy burrata*



*Morels soup with sour cream
and asparagus*



*Cannelloni with pecorino, origano, broccoli
and tomato stock*



*Irish beef tagliata with marinated salad from our
local farmer, new potatoes with balsamic vinegar*



*Bavarian cream with raspberries
and rhubarb in two consistencies*



Menu 5 courses at CHF 118.- per person

Vegetarian Menu 1

*Artichoke stuffed with stewed leek and parmesan,
fresh tomato vinaigrette*



*Asparagus millefeuille and potato purée
with parsley foam*



*Roulade of stewed vegetable with curry
and caraway, fresh spring salad and mango*



*Pineapple mousse with fruit skewer "au gratin"
and sabayon*



Menu 4 courses at CHF 88.- per person

Menu 6

*Veal tartare with Apulian olive oil,
Venere rice brittle and green asparagus tips*



*Risotto with morels, tarragon
and leek foam*



*Bison fillet "pocket" with shallots,
mustard, barley and spring vegetables*



*Black chocolate mousse
with spring berries salad
and crispy sesame*



Menu 4 courses at CHF 115.- per person

Vegetarian Menu 2

*Tomato carpaccio and marinated courgettes
with basil oil and ricotta pocket*



*Pea and mint soup
with profiteroles and yogurt*



*Orecchiette with green asparagus, broad beans
and sautéed mushrooms with cream*



*Tofu composition with spicy potato purée
and marinated vegetable mosaic*



Tonka bean cream with peach sherbet



Menu 4 courses at CHF 88.- per person

Menu 5 courses at CHF 98.- per person

Price per person, VAT included – Beverage excluded

*In order to guarantee a perfect timing and the high standards of our service,
we kindly ask you to choose the same menu for all guests.*



VIALE CASTAGNOLA 31
TEL. + 41 (0)91 973 25 55
FAX + 41 (0)91 973 25 50



LES
GRANDES
TABLES
DE SUISSE



6906 LUGANO, SWITZERLAND
INFO@VILLACASTAGNOLA.COM
WWW.VILLACASTAGNOLA.COM

