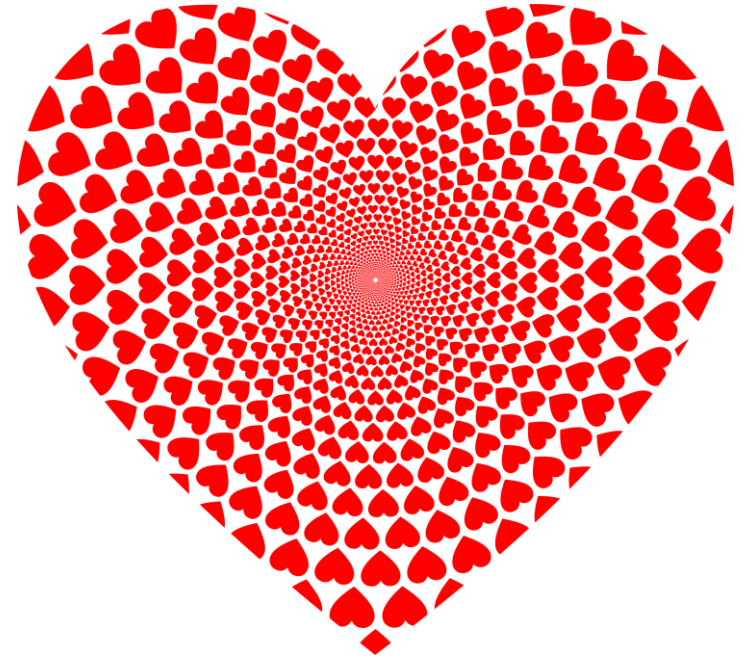


*Menu at CHF 120.- p.p.*  
*Menu with wines at CHF 170.- p.p.*



*Thursday, February 14th 2019*

## Wines

*Franciacorta Brut DOCG - Magnum*  
*C. Ziliani, Provaglio d 'Iseo*

*"Vinattieri" Bianco del Ticino DOC*  
*Vinattieri Ticinesi, Ligornetto, 2017*

*"Esporão" Branco Reserva Alentejo DOC*  
*Finagra SA, Reguengos, 2015*

*"Brentino" Veneto Rosso IGT*  
*Fausto Maculan, Breganze, 2015*

*"Don Quijote" Moscato di Scanzo passito DOC*  
*Az. Agr. M. Compagnoni, Cenate Sotto, Bergamo, 2009*

## Menu

*Rich aperitif*



*Stuffed Carabineros prawn on thin layers of candied cauliflower*  
*with peas and pomegranate*



*Marjoram fresh pasta with pecorino and lime,*  
*beef teriyaki slices and crispy celery*



*Veal pocket with green asparagus,*  
*light Hollandaise sauce with yuzu, fondant potatoes*



*First sweet temptation*



*For Her*

*Strawberry, ginger and mango fantasy*

*For Him*

*"Valrhona" chocolate parfait with whisky,*  
*pineapple and passion fruit salad*

