

# LUNCH & DINNER

## A taste of Ticino

### Appetizers

Marinated salmon trout with puffed rice chips and raisin mayonnaise

*or*

Ticinese charcuterie board, goat cheese and pepper from Valle Maggia

*or*

Airolo dried meat and argula

### Main courses

Gnocchetti with bread, zincarlin and pepper from Valle Maggia

*or*

Risotto with merlot and luganighetta

*or*

Osso buco ravioli with Gotthard-butter

## SECOND COURSES

Pike-perch fillet with sage and butter  
and rice with butter and cheese- called  
riso in cagnone.

*or*

The “Locarnese” Mortadella with beans

*or*

Rabbit in “Salmi” or rabbit marinated  
then stewed with red polenta and  
onions

## DESSERT

Torta di Pane- classic bread pudding  
cake from Ticino

*or*

Fruit tart

*or*

Grape sorbet, with cocoa powder and  
pine nuts

Three-courses from 68.- to 78.-

Four-courses from 78.- to 88.-