

Starters

Aubergine Parmigiana

on a Pachino tomato coulis with basil oil

starter 21.00 main course 27.00

Wild mushroom flan

porcini mushrooms, chanterelles and fondue of Ticino Formaggella

24.00

Hunter's platter

venison salami and bresaola, wild boar ham and truffled wild boar mortadella,
smoked duck breast and game terrine,
served with sweet-and-sour vegetables and Cumberland sauce.

29.00

Venison tartare

hand-cut venison tartare,

served with roasted bone marrow and a delicate wild blueberry vinaigrette

starter 29.00 main course 36.00

Roasted octopus

on porcini cream with garlic potatoes

starter 32.00 main course 39.00

Amberjack carpaccio

pomegranate, green apple and lime vinaigrette

starter 29.00 main course 36.00

Salads

Green salad

13.00

Mixed salad

15.00

Fennel and apple salad

fennel, green apple, orange vinaigrette and balsamic vinegar.

small 15.00 large 21.00

Autumn salad

radicchio, endive, pear, Alpine cheese, walnuts and pomegranate

small 18.00 large 26.00

First Courses

Risotto “La Palma”

“Selezione Alfieri” Carnaroli risotto, white truffle cream
and crisp aged Parmesan chips

32.00

Gnocchi with Gorgonzola and pear

*homemade potato gnocchi, Gorgonzola fondue,
pears and toasted almonds*

27.00

Porcini mushroom risotto

finished with venison bone marrow and sautéed porcini mushrooms

32.00

Goose-filled ravioloni

filled with braised goose, tossed in butter and sage, with crushed amaretti.

32.00

Pappardelle with hare ragout and chestnuts

slow-braised hare, chestnuts and a hint of juniper

29.00

Spaghetti with anchovies

anchovies, crisp breadcrumbs and citrus notes

26.00

Tagliolini with lobster

*handmade fresh pasta, tossed in lobster bisque,
with cherry tomatoes and fresh basil*

38.00

Main Courses

Saddle of roe deer, Baden-Baden style (*min. 2 people*)

porcini mushrooms, spätzli, chestnuts, red cabbage, Brussels sprouts,
Merlot-poached pear, apple with redcurrant jam, white and red grapes
per person 69.00

Duck porchetta

stuffed with Luganiga sausage, chestnuts and raisins,
served with salt-baked red onion and new potatoes
39.00

Butter-roasted venison chop

spätzli, chestnuts and apple with redcurrant jam
42.00

Grilled beef fillet

beef jus, roasted potatoes and grilled vegetables
54.00

Strips of beef fillet

with coconut milk, ginger and vegetable rice
44.00

Bissone-style perch fillets

A house classic and tribute to the culinary tradition of our lake:
perch fillets golden-browned in butter and sage, served with Parmesan risotto
39.00

Salmon fillet

orange and soy reduction, red cabbage and roasted potatoes
38.00

Sole fillet

thyme-scented fish fumet and vegetable rice
39.00

Catch of the day (*min. 2 people*)

selection of fresh fish of the day, prepared in your choice of style:
grilled, Mediterranean-style or salt-baked
per person 54.00