

## Products

We only use fresh ingredients of best quality, strongly controlled and sustainable production.

Our meat and poultry come from small breeding farms, seafood and fish are as far as possible certified by MSC and WWF (codfish F27, carabinero F41, sepia F37, sea bass F27, tuna F51/71). Parma ham from Italy. Salsiccia finocchiona, beef and veal are Swiss origin.

## GIRO D'ITALIA **VISIONI ED ESPERIENZE**

It's great to go on a fascinating journey through the Italian cuisine with you - interpreted in a modern way, pure and seasonal. Buon divertimento!

Flavio Fermi  
Executive Chef with his team

Tamino Palm  
Hotelier and host

## Classici.

2 persons

each person

Grandi tagli di carne char-broiled in the 'Green Egg'

---

Bistecca alla Fiorentina from local beef (800 g) 68

Tomahawk steak from Dierendonck butchery in Belgium (1'200 g) 108

Entrecote from Japanese Kagoshima Wagyu beef K2 (260 g) 118

Served with fried Parmesan-potato wedges, Tuscan tomato salad and rosemary jus

Pesce dal forno

---

Salt crusted and oven baked sea bass 62

With lime risotto and crustacean bisque

Dolci

---

Zabaglione with limoncello and saffron, passion fruit sorbet and caramelized pineapple 24

Youngster Special **four couples**

---

Youngsters up to 30 years will enjoy an unforgettable evening from Tuesday to Friday. The menu is specially made for open-minded young people, created by a young team with the purpose to present the joy of culinary delights.  
4 esperienze at CHF 85.

## Menu di Stagione.

Vitello tonnato

Yellowfin tuna & veal from Jenzer butchery – bitter orange sorbet – basil pesto

Tirami-sù francese

Egg yolk confit – duck foie gras – Jerusalem artichoke – Périgord truffle

Saltimbocca di gambero rosso

'Carabiniere' giant prawn saltimbocca – cauliflower cream – crustacean bisque

Merluzzo d'inverno

Codfish – sepia risotto – chive essence

Cavatelli al ragù di salsiccia

Sicilian pasta – fennel sausage – Cima di rapa

Controfiletto di manzo nostrano

Beef entrecote char-broiled in the 'Green Egg' – morels – young vegetables

Formaggi affinati da Rolf Beeler

Italian cheeses – fruit bread – mustard

Il consiglio di Flavio

Guido Gobino chocolate – coconut – mango

5 Esperienze 128

6 Esperienze 138

8 Esperienze 158

Wine

---

Would you like to drink corresponding wines with your menu? Our Junior Sommelier Michael Ruchti is pleased to recommend you the matching wines.

Our prices are per dish in CHF and include VAT.