



GIARDINIERA & TARALLI V 14-

A mixture of vegetables marinated in vinegar, crunchy and fresh Italian-style, homemade and accompanied by delicious taralli

GUACAMOLE V 15-

A tasty fresh avocado guacamole, accompanied by crispy artisan nachos

LUXURY JAPANESE WAGYU JERKY 38-

Japanese Wagyu selected, matured and then dried in the pure air of Ticino for ten weeks.

Cut into extra-thin slices, this meat melts in your mouth!!

HOUMOUS, FETA, OLIVES ET ORANGE V 24-

Homemade hummus, baked feta, Kalamata and orange olives, pita bread.

SUPPLÍ “CACIO E PEPE” V 21–

Classic risotto supplí with cheese, black pepper and smoked scamorza.
Served with a light sage mayonnaise.

DEGUSTATION DES FROMAGES SUISSE V 28-

Selection of artisanal Swiss cheeses from Jumi (220gr)

CECINA DE LÉON IGP 19-

Spanish smoked beef jerky
70gr

JAMON PATA NEGRA 24-

Jamon de Pata Negra 100% bellota
70gr

PINSA ROMANA V 24-

Pinsa Romana, arugula, cherry tomatoes, burrata, basil
(Cecina Supplement 8-chf)

BEEF TARTARE WITH MARROW 32–

Quality Swiss beef tartare, seasoned with Dijon mustard, pickles and roasted marrow. Tarragon, green pepper and crusty toast aioli

SWEET AND SOUR FRIED CHICKEN 25-

Delicious Korean fried chicken, coated in a sweet and sour sauce, sprinkled with sesame seeds, crunchy spring onions and accompanied by homemade pickles.

SWISS BLACK ANGUS CHAIN STEAK 36–

Swiss Black Angus Beef Chain Steak (200 g), Red Wine and Rosemary Sauce, Roasted New Potatoes and Peppers

SALMON YAKITORI ET « PAI HUANG GUA » 26-

Roasted salmon skewers, marinated in miso, served with a typical cucumber salad "Pai Huang Gua" with nori seaweed dressing.

MEATBALLS TAJINE 23-

Moroccan beef meatballs, lentils and candied lemon,
Served with braised peppers, dried fruit and a fresh mint and yogurt sauce.

BURRATA MANGO BASILC 23-

Fresh burrata accompanied by juicy mango, mango lemon, candied cherry tomatoes and crispy basil croutons.

THAÏ PAPAYA ET POMELO SALADE, CACAHUETES, TOFU 23-

Thai green papaya salad with fresh pomelo, cherry tomatoes, peanuts and cilantro.
Crispy tofu tossed in a savory dressing made with soy sauce, palm sugar, lime and chives

MINI BURGERS & CO.

DANI BRO 7-

Beef, Port Shallots, Gorgonzola Cream

K-BRO 7-

Korean fried chicken, mayonnaise, homemade kimchi and black bread

BAHN MI BRO 7-

Steamed pork burger with lime, Thai basil and soy sauce.
Sri Racha Mayo and Marinated Daikon

FATTOUSH BRO 7-

Golden Halloumi cheese, tomato, salad and tartar sauce

FRENCH FRIES 7-

PROVENANCE Salmon / Norway. Chicken / Swiss Pork / Swiss Beef / Swiss, Japan Cold Cuts / Spain

IN CASE OF ALLERGY OR DIETARY RESTRICTION, PLEASE LET US KNOW