



MONCUCCHETTO

Autumn Menu Card 2020

Aperitif: flûte of Refolo spumante Brut Ticino DOC from Moncucchetto 13,-

Appetizers

Vegetables Flan with pumpkins carpaccio scented with almonds oil 19,-
Baked scallops with small vegetables, puff pastry and white butter sauce 34,-
Game terrine with Sherry, quince and endive braised with lovage and black pepper 27,-

First courses

Riso Carnaroli with Cioss Prato cheese, Sardinian saffron and liquorice 28,-
Strozzapreti of fresh pasta in a slightly spicy sauce with fish bites and shrimps 36,-
Ravioli stuffed with Iberian piglet, myrtle sauce, olives and raw rose from Val di Blenio 35,-

Main courses

Potato roesti stuffed with mushrooms with fancy autumn buds 29,-
Southern legine with squash of pumpkin, soft extra virgin olive oil and Yuzu sauce 47,-
Venison loin with mulled wine sauce, spätzli and traditional hunting side dishes 46,-

Selection of Cheeses from our Alps 21,-

Sweet creation

Madagascar chocolate and chestnuts, sweet and sour sauce, Mugo pine ice cream 19,-
Puff pastry stuffed with apples, raisins and pine nuts with Armagnac Eggnog 17,-
Amaretto scented khaki aspic, grape sorbet and spicy cardamom sauce 16,-

Degustation Menü with 5 courses

Served for 2 people or for the whole table 100,- p.p.
With Wine matching suggested by our sommelier 55,- p.p.

For intolerance, allergies or special dietary requirements please speak to our lounge manager

All prices are in CHF – VAT 7.7% included