

*Every day, as in the first day, we respect the seasonality
of the products and offer a selection
of off themenu dishes, from mushrooms to truffles, from
pasta to shellfish,
passing through cuts of meat to whole fish.*

TASTING MENÙ FOR THE ENTIRE TABLE

Our tasting menus are designed for conviviality and mutual sharing. You will be able to create, thanks to your choice, a bond of emotions with the Badalucci maison.

*For reservations of more than 4 people,
due to the complexity of the preparations,
only the tasting menus will be served.*



OUR CLASSIC

Chef's welcome

*Sea bass and pate de foie gràs millefeuille,
crispy artichoke salad and balsamic reduction*

*Ravioli stuffed whit Tropea onion,
with shellfish stew*

*Seared zander, on datterino tomato coulis,
onion from Tropea sweet and sour*

Funny reinterpretation of the Sicilian Cassata

CHF 120

OUR FREEHAND MENUS

5 FREE-HAND COURSES

CHF 150

7 FREE-HAND COURSES

CHF 200

8 FREE-HAND COURSES

CHF 210



THE ESSENCE

Artichoke essence perfumed whit black garlic
CHF 30

*Caramelized foie gras escalope, winter melon
and mandarin sauce*
CHF 36

Seared scampi their savory zabaglione and lemon spinach
CHF 40

*Sea bass and pate foie gràs millefeuille,
crispy artichoke salad and balsamic reduction*
CHF 40

Amberjack tartare with marinated Beetroot, burrata and Oona caviar
CHF 59

Oyster
CHF 8 per piece

Scampi
CHF 8 per piece

Sicilian red prawn.
CHF 10 per piece

Plateau Royal (minimum 2 people)
CHF 128 p. p.



BEGINNING END EVOLUTION

*Almond filled tortellini,
wild mushroom consommé*

CHF 28/

*Ravioli stuffed whit Tropea onion,
with shellfish stew*

CHF 38

*Merlot risotto, hare
whit woodland aromas*

CHF 39 min 2 portions

*Squid ink tagliolini, burrata, lime,
and sashimi - style squid*

CHF 39

*Cold spaghetti with Oana caviar, amberjack tartare
and citrus fruits*

CHF 60



FULNESS END ELEGANCE

*Pumkin cream,
whit a poached egg and chestnuts*
CHF 29

*Seared zander, on datterino tomato coulis,
onion from Tropea sweet-sour*
CHF 48

*Sole, whit white sauce
and sea asparagus*
CHF 58

*Breaded venisson tagliata whit pistacchio cream,
egg sauce and wild strawberries*
CHF 49

Truffled pigeon, its breast, liver paté and spinach sheets
CHF 38 (small portion) - CHF 68 (full portion)

*Whole fish starting from 2 people subject to availability.
Mediterranean-style, salted with seasonal side dish*
from CHF 120



WE INFORM OUR CUSTOMERS THAT THE FOOD AND DRINKS PREPARED AND SERVED IN THIS RESTAURANT MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS

1. CEREALS CONTAINING GLUTEN and derived products (wheat, rye, barley oats, spelt, kamut now khorasan)
2. CRUSTACEANS or products thereof
3. EGGS or egg products
4. FISH and fish products
5. PEANUTS and peanut products
6. SOY and soy products
7. MILK and milk-based products
8. NUTS and products thereof (almonds, hazelnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, walnuts macadamia)
9. CELERY AND CELERY PRODUCTS
10. MUSTARD and mustard products
11. SESAME SEEDS and sesame products
12. SULPHITES in a concentration greater than 10 mg/kg
13. LUPINI and products thereof
14. MOLLUSCS and mollusc products

THE SERVICE STAFF IS AT YOUR DISPOSAL FOR ANY CLARIFICATION OR CLARIFICATION

Our food products (meat, dairy products and dairy products) come from EU countries, Switzerland and Australia.

The fish products come from the Mediterranean Sea and the Atlantic Ocean.

Fresh fish products, served raw, are subjected to rapid blast chilling on site to ensure quality and safety.

