

THE ESSENCE

Millefeuille of sea bass and foie gras, artichoke salad
and balsamic vinegar gel;
CHF 40

Raw breaded red prawns, almond sorbet and curry
sauce;
CHF 42

Venison tartare, its reduction and star anise
mushrooms;
CHF 40

Cotechino and salmon tartare with lemon, caviar
and cauliflower mousse;
CHF 45

Seared scallops, Ticinese mortadella, candied fennel
pears;
CHF 38

Raw seafoods platter with its sauces;
CHF 65

Plateau Royal (minimum 2 people);
CHF 110 per person



THE BEGINNINGS AND THE EVOLUTION

Onion ravioli from Tropea, Gorgonzola sauce, candied
fennel and gold;
CHF 32

Fazzoletti di Capriolo, Mortadella Ticinese, bread
sauce, anchovies and cinnamon;
CHF 36

Risotto with foie gras and scampi flavored with ginger;
(minimum 2 servings)
CHF 38

Cold spaghetti with caviar, sea bass and citrus sashimi;
CHF 59

Poached egg, pumpkin cream, Parmesan mousse and
black truffle;
CHF 36

Tagliolini with cuttlefish ink, lemon, burrata, red
prawn tartare and scampi;
CHF 42



FULLNESS AND ELEGANCE

Fresh seared cuttlefish, cream of onions, blueberries
and almonds in double consistency;

CHF 40

Grilled sole, mashed potatoes in extra virgin olive oil
Sicilian, beetroot salad, sorrel and lime cucumber
extract;

CHF 60

Fish and shellfish soup with ginger, croutons with
prawn mayonnaise;

CHF 60

Sliced venison breaded raw, pistachio cream,
artichoke salad and wild strawberries;

CHF 60

Caramelised steamed foie gras, pears, mandarin sauce
and coffee;

CHF 45

Smoked suckling pig, friggiteli, pepper sorbet and
mashed potatoes;

CHF 50

Game of the pigeon with its offal;

CHF 55

Lentil burger, mustard sauce, onion cream
and burrata;

CHF 30



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

TASTING MENU FOR THE ENTIRE TABLE

Our tasting menus are designed for conviviality and mutual sharing. Thanks to your choice, you can create a bond of emotions with the Badalucci maison.



OUR CLASSIC

Millefeuille of sea bass and foie gras, artichoke salad
and balsamic vinegar gel;

Tagliolini with cuttlefish ink, lemon, burrata, red
prawn tartare and scampi;

Fish and shellfish soup with ginger, croutons with
prawn mayonnaise;

Funny reinterpretation of the Sicilian cassata;

4 COURSES CHF 140

"NOW"

Cotechino and salmon tartare with lemon, caviar and
cauliflower mousse;

Fazzoletti di Capriolo, Mortadella Ticinese, bread
sauce, anchovies and cinnamon;

Sliced venison breaded raw, pistachio cream,
artichoke salad and wild strawberries;

Castagna becomes Bavarian with coffee ice cream;

4 COURSES CHF 140



FIVE OR SEVEN COURSES

Seared scallops, Ticinese mortadella, candied pears
and fennel;

Raw breaded red prawns, almond sorbet and curry
sauce;

Deer tartare, its reduction and star anise mushrooms;

Cold spaghetti with caviar, sea bass and citrus sashimi;

Risotto with foie gras and scampi flavored with ginger;

Grilled sole, mashed potatoes in extra virgin olive oil
Sicilian, beetroot salad, sorrel and lime cucumber
extract;

Game of the pigeon with its offal;

Polenta wafer, vanilla ice cream and caramelized
vegetables;

5 COURSES CHF 160

7 COURSES CHF 200





DEAR CUSTOMERS NOTICE THAT IN THE FOOD AND DRINKS PREPARED AND ADMINISTERED IN THIS RESTAURANT MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS

1. CEREALS CONTAINING GLUTEN and derivative products (wheat, rye, barley, oats, spelled, kamut now khorasan)
2. CRUSTACEANS or crustacean products
3. EGGS or egg products
4. FISH and fish products
5. PEANUTS and peanut products
6. SOYA and soy products
7. MILK and milk-based products
8. NUTS and their products
(almonds, hazelnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
9. CELERY and celery-based products
10. MUSTARD and mustard-based products
11. SI SEEDS SESAME and sesame based products
12. SULPHITES in concentrations higher than 10 mg / kg
13. LUPINS and lupine-based products
14. MOLLUSCS and mollusc-based products

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

Our food products (meat, dairy products and derivatives) come from EU countries, Switzerland and Australia. The seafood products are sourced from the Mediterranean Sea and Atlantic Ocean. Fresh fish products, served raw, are subjected to rapid reduction of the temperature on site to ensure quality and safety.

