

THE ESSENCE

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

CHF48

Salmon tartare with cotechino, cauliflower foam and
caviar;

CHF45

Seared scampi with celeriac puree, broccoli and
truffled egg sauce;

CHF49

Caramelized foie gràs, mandarin sauce and pears;

CHF45

Artichoke variation;

CHF40

Raw seafoods platter with its sauces;

CHF69

Plateau Royal (minimum 2 people);

CHF 125 P.P



THE BEGINNING AND THE EVOLUTION

Onion ravioli with scampi tartare and fish extract
flavored with ginger;
CHF45

Risotto with chicken drumsticks, oysters, lemon and
parsley mousse;
(minimum 2 portions)
CHF38

Cold spaghetti with caviar, citrus sauce and sea bass
sashimi;
CHF60

Potato tortelli and smoked trout on broccoli purée
with dates and pine nuts;
CHF36

Bavette with beetroot juice with raspberry vinegar,
raisins and toasted almond mayonnaise;
CHF 30



FULLNESS AND ELEGANCE

Seared red snapper and its dashi, seasonal mushrooms and sea snails with star anise;
CHF65

Sole candy, olive tartare, marinated beetroot with cucumber and lime extract;
CHF60

Stuffed red mullet Bolognese style and lemon burrata buttons;
CHF52

Truffle pigeon, liver pâté, spinach sheets and its breast;
CHF70

Egg in double consistency with foam of asparagus, broad beans and peas;
CHF42

Kagoshima Wagyu A4
CHF 86 per hectogram (raw weight)



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

TASTING MENU FOR THE WHOLE 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.



OUR CLASSIC

Sea bass and foie gras millefeuille, artichoke salad and
balsamic vinegar gel;

Potato tortelli and smoked trout on broccoli purée
with dates and pine nuts;

Sole candy, olive tartare, marinated beetroot with
cucumber and lime extract;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES

CHF150

FIVE FREE-HAND COURSES FROM THE CHEF

CHF165



SEVEN COURSES

Artichoke variation;

Salmon tartare with cotechino, cauliflower foam and caviar;

Seared scampi with celeriac puree, broccoli and truffled egg sauce;

Onion ravioli with scampi tartare and fish extract flavored with ginger;

Risotto with chicken drumsticks, oysters, lemon and parsley mousse;

Seared red snapper and its dashi, seasonal mushrooms and sea snails with star anise;

Truffle pigeon, liver pâté, spinach sheets and its breast;

Dessert;

7 COURSES CHF 220





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.

