

THE ESSENCE

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

CHF 45

Amberjack tartare in carpione with watermelon
centrifuged;

CHF 45

Seared scampi on peach puree with lemon, basil and
soy marinated peaches;

CHF 48

Caramelized foie gràs, double consistency apricots and
coffee;

CHF 45

Seared scallops, Ticinese mortadella, candied fennel
pears;

CHF 40

Gazpacho of cherry tomatoes and strawberries with
fruit and vegetable salad with chilli pepper and
raspberry vinegar jelly;

CHF 38

Raw seafoods platter with its sauces;

CHF 69

Plateau Royal (minimum 2 people);

CHF 125 p. person

THE BEGINNINGS AND THE EVOLUTION

Onion ravioli with langoustine tartare and ginger-flavored fish extract;
CHF 45

Risotto with blueberries, burrata, oysters and almonds;
(minimum 2 servings)
CHF 38

Cold spaghetti with caviar, sea bass sashimi and citrus sauce;
CHF 60

Felicetti kamut tagliatelle "*all'ortolana*";
CHF 32

Tagliolini with cuttlefish ink, cuttlefish sashimi with vanilla and burrata;
CHF 42

Paccheri stuffed with buffalo ricotta and olives, two peppers sauce, Cantabrian anchovies and caper powder;
CHF 38

FULLNESS AND ELEGANCE

Traditional stuffed squid with Ticinese mortadella, zucchini alla scapece in double consistency and crunchy courgette flower;

CHF 45

Seared cod with yuzu sauce, tomato soup, sautéed seasonal vegetables and almond sorbet;

CHF 60

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

CHF 65

Italian-style rack of lamb with vegetable ratatouille, caramelized onion with goat Büsción and mint granita;

CHF 60

Truffled pigeon, liver pate, spinach sheets and its breast;

CHF 68

“Carrots, just carrots”.

Carrot flan with fresh horseradish, finger-roasted carrot with vinaigrette, marinated carrot, orange carrot cream and baby carrot carpaccio;

CHF 38

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 will be able to create a bond of emotions with the Maison Badalucci.

OUR CLASSIC

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

Tagliolini with cuttlefish ink, cuttlefish sashimi with vanilla and burrata;

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

Funny reinterpretation of the Sicilian Cassata;

4 COURSES

150

FIVE DISHES AT THE CHEF'S FREE HAND

160

FIVE OR SEVEN COURSES

Gazpacho of cherry tomatoes and strawberries with fruit and vegetable salad with chilli pepper and raspberry vinegar jelly;

Amberjack tartare in carpione with watermelon centrifuged;

Seared scampi on peach puree with lemon, basil and soy marinated peaches;

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

Onion ravioli with langoustine tartare and ginger-flavored fish extract;

Seared cod with yuzu sauce, tomato soup, sautéed seasonal vegetables and almond sorbet;

Truffled pigeon, liver pate, spinach sheets and its breast;

Fruit tart and lemon cream with raspberry sorbet and meringue sauce;

5 COURSES 170

7 COURSES 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.