

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.



“MADRE TERRA”

Mushrooms, their broth flavored with lemon grass
and almond ricotta;

Bavette with red turnip juice with raspberry vinegar,
raisins and toasted almond mayonnaise;

Variation of artichoke and almond ricotta;

Mojito;

4 COURSES CHF100

OUR CLASSIC

Chef's welcome;

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

Tortello stuffed with seafood extract on artichoke
cream and ricotta foam;

“Sweetly salted” cod on organic chickpea puree,
caramelized onions and black truffle;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES CHF150

FIVE FREE-HAND COURSES FROM THE CHEF

CHF165



SEVEN/EIGHT COURSES

Chef's welcome;

Amberjack tartare, champignon mushroom carpaccio,
katsuobushi and dashi;

Cappuccino with lemon pork feet, potato cream and
star anise seafood garusoli;

Caramelized foie gràs, orange and mandarin sauce and
coffee powder;

Ravioli filled with roe deer ragout with anchovy sauce,
cinnamon and balsamella;

Risotto with American grapes flavored with Bergamot,
seared scallops and lime;

Snapper in Tenuta Chiaramonte extra virgin olive
oil with broccoli, anchovies and salted hazelnut ice
cream;

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

OR

Breaded raw deer medallion, pistachio cream, wild
strawberries and artichokes;

Lemon semifreddo;

7 COURSES CHF 210

8 COURSES CHF 230



THE ESSENCE

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

CHF 49

Amberjack tartare, champignon mushroom carpaccio,
katsuobushi and dashi;

CHF 48

Cappuccino with lemon, pork feet, potato cream and
star anise seafood snails;

CHF 38

Mushrooms, their broth flavored with lemon grass
and almond ricotta;

CHF 38

Breaded raw deer medallion, pistachio cream, wild
strawberries and artichokes;

CHF 45

Raw seafoods platter with its sauces;

CHF70

Plateau Royal (minimum 2 people);

CHF 128 P.P



THE BEGINNING AND THE EVOLUTION

Ravioli filled with roe deer ragout with anchovy sauce,
cinnamon and balsamella;
CHF 32

Tortello stuffed with seafood extract on artichoke
cream and ricotta foam;
CHF 36

Bavette cooked in red turnip juice and raspberry
vinegar, raisins and toasted almonds mayonnaise;
CHF 30

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

Risotto with American grapes flavored with Bergamot,
seared scallops and lime;
(minimum 2 portions)
CHF 39



FULLNESS AND ELEGANCE

“Sweetly salted” cod on organic chickpea puree,
caramelized onions and black truffle;

CHF 55

Snapper in Tenuta Chiaramonte extra virgin olive
oil, with broccoli, anchovies and salted hazelnut ice
cream;

CHF 60

Variation of artichoke;

CHF 40

Caramelized foie gràs, orange and mandarin sauce and
coffee powder;

CHF 48

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

CHF70

Kagoshima Wagyu A4

CHF 86 per hectogram (raw weight)





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.

