

THE ESSENCE

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

CHF 48

Amberjack tartare, seasonal mushrooms carpaccio
and warm dashi;

CHF 46

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

CHF 49

Caramelized foie gràs, pear and coffee;

CHF 45

Venison tartare with oysters, mountain pine gel and
smoked consommé;

CHF 50

Pumpkin cream with chestnuts, poached egg and
Parmesan mousse;

CHF 38

Raw seafoods platter with its sauces;

CHF 69

Plateau Royal (minimum 2 people);

CHF 125 P.P

THE BEGINNINGS AND THE EVOLUTION

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

CHF 45

Tarragon risotto with snails, porcini mushrooms and parsley;

(minimum 2 servings)

CHF 38

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

CHF 60

Tagliolini 24 egg yolks with white truffle alpine butter;

CHF 24

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

CHF 36

Candles pasta with roe deer ragout, balsam sauce, anchovy and cinnamon;

CHF 38

FULLNESS AND ELEGANCE

Seared snapper with seasonal mushrooms, porcini
mousse and sea snails;
CHF 65

Grated bread wing, onion cream, burrata cheese and
fish and shellfish soup extract;
CHF 55

Seared cod on chickpea puree, leek, turnip greens and
coffee;
CHF 60

Raw breaded venison steak, Bronte pistachio,
strawberries and artichokes;
CHF 59

Truffled pigeon, liver patè, spinach sheets and its
breast;
CHF 70

“Carrots, just carrots”.

Carrot flan with fresh horseradish, roasted carrot
topped with vinaigrette, marinated carrot, orange
carrot cream and baby carrot carpaccio;
CHF 38

Kagoshima Wagyu A4
CHF 82 per hectogram (raw weight)

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;

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

Grated bread wing, onion cream, burrata cheese and fish and shellfish soup extract;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES

150

FIVE DISHES AT THE CHEF'S FREE HAND

165

SEVEN COURSES

Amberjack tartare, seasonal mushroom carpaccio and warm dashi;

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

Pumpkin cream with chestnuts, poached egg and Parmesan mousse

Tagliolini 24 egg yolks with truffles and alpine butter;

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

Seared snapper with seasonal mushrooms, porcini mousse and sea garusoli;

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

Vanilla ice cream, persimmon and chestnut cream with truffle scent;

7 COURSES 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.