

*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.*



## “MOTHER EARTH”

Chef's welcome;

Raw and cooked asparagus with mustard of Digione,  
green apple sorbet and tarragon;

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

Artichoke variation;

Puffed polenta , caramelized orange vegetables with  
cinnamon and rhubarb sorbet;

**4 COURSES CHF 120**

## OUR CLASSIC

Chef's welcome;

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

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

Monkfish medallions on cream potato and Pantelleria  
capers, asparagus and crispy bacon;

Funny reinterpretation of Sicilian Cassata;

**4 COURSES CHF 150**



## FREE HAND FROM THE CHEF 5 COURSES MENU

CHF 160

### SEVEN OR EIGHT COURSES

Chef's welcome;

Raw and cooked asparagus with Dijon mustard green  
apple sorbet and tarragon;

Raw breaded red shrimp with rice chips ,curry sauce  
and almond sorbet;

Mackerel with caramelized soy sauce, Kagoshima  
Wagyu and Jerusalem artichoke;

Tomato bundle stuffed with tropea onion mouse on  
slow borlotti and garusoli purée;

Seafood risotto with oyster caviar and lettuce sauce;

Grilled sole with black truffle white asparagus  
carpaccio and its extract;

Truffled pigeon, its breast, liver pate and spinach puff  
pastry;

Lemon semifreddo;



7 COURSES CHF 200  
8 COURSES CHF 220

## THE ESSENCE

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

CHF 45

Raw breaded red shrimp with black rice chips, curry  
sauce and almond sorbet;

CHF 45

Mackerel with caramelized soy sauce, and  
Jerusalem artichoke;

CHF 35

Raw and cooked asparagus with Dijon mustard  
green apple sorbet and tarragon;

CHF 38

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

CHF 45

Plateau of raw fish with its sauces;

CHF 70

Plateau Royal (minimum 2 people);

CHF 128 p. person



## THE BEGINNING AND THE EVOLUTION

Tomato bundle stuffed with tropea onion mouse on  
slow borlotti and garusoli purée;

CHF 38

Raviolo stuffed with seafood extract on artichoke  
cream and ricotta mousse;

CHF 36

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

CHF 30

Cream of peas with fava beans ,poached egg with  
parmesan puff and black truffle;

CHF 32

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

CHF 60

Seafood risotto with oysters, caviar, bergamot and  
lettuce sauce

(min 2 people);

CHF 54



## FULLNESS AND ELEGANCE

Grilled sole with black truffle, white asparagus  
carpaccio and its extract;

CHF 65

Seared cuttlefish on mashed chickpea, turnip greens  
and coffee;

CHF 48

Monkfish medallions on cream potato and Pantelleria  
capers, asparagus and crispy bacon;

CHF 58

Artichoke variation;

CHF 40

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

CHF 68

Kagoshima Wagyu A4;

CHF 86 per hecto ( 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.

