

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.



THE ESSENCE

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

CHF 45

Seared langoustines on peach purée and nectarine
marshmallows;

CHF 45

Watermelon tagliatelle, sunflower seeds, fennel carpaccio
and cucumber and lime centrifuge;

CHF 36

Octopus in three consistencies on puree of datterini
tomatoes, Taggiasca olives and celery;

CHF 38

Escalope of caramelized foie gràs, apricots, coffee and
brioches;

CHF 48

Raw seafoods platter with its sauces;

CHF70

Plateau Royal (minimum 2 people);

CHF 128 P.P



THE BEGINNING AND THE EVOLUTION

Tomato parcel filled with roasted aubergine cream and balsamic vinegar on a slow puree of borlotti beans and seafood;

CHF 38

Raviolo filled with Tropea onion cream with shellfish extract and scampi tartare;

CHF 45

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

CHF 36

Cold spaghetti, oysters, tarragon, lemons and tomato juice;

CHF 50

Cardamom risotto with scampi and prawn sashimi, champagne foam and caviar;

(minimum 2 portions)

CHF 58



FULLNESS AND ELEGANCE

Steamed cod on Jerusalem artichoke cream, pepper sorbet
and toasted almonds;

CHF 52

Our ginger fish and shellfishes;

CHF 58

Grilled stuffed squid, caramelized soy sauce, scapece
courgettes and courgette flowers;

CHF 48

Cream of peas with broad beans, poached egg with soft
Parmesan and black truffle;

CHF 40

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

CHF 68

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.

