

Every day, as in the first day, we respect the seasonality of the products and offer a selection of off-the-menu dishes, from mushrooms to truffles, from pasta to shellfish, passing through cuts of meat to whole fish.

TASTING MENU FOR THE ENTIRE 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.

For reservations of more than 4 people, due to the complexity of the preparations, only the tasting menus will be served.



"MADRE TERRA"

Chef's welcome;

Sautéed mushrooms with their lemongrass broth,
black truffle and smoked almond ricotta;

Linguine with carrot juice, raspberry vinegar and
finger lime;

Poached egg on pumpkin velouté, black truffle and
Pamigian mousse;

Polenta wafer, caramelized vegetables;

4 COURSES CHF 120

OUR CLASSIC

Chef's welcome;

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

Smoked trout ravioli, dates, toasted pine nuts, on
velvety broccoli soup;

Fish and shellfish soup scented with ginger;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES CHF 150

FIVE COURSES BY THE CHEF'S HAND CHF 160



SEVEN OR EIGHT COURSE MENU

Chef's welcome;

Sautéed mushrooms with their lemongrass broth,
black truffle and smoked almond ricotta;

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

Salmon tartare, cotechino, cauliflower mousse and
caviar (*Oona caviar CH*);

Cold spaghetti with caviar, citrus fruits and
amberjack (*Oona caviar CH*);

Risotto with cardamom, carpaccio of red prawns
and scampi, champagne mousse;

Monkfish with seafood and porcini mousse with
star anise;

Sliced venison breaded raw with wild strawberries,
pistachio cream and egg sauce;

or

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

Pear and chocolate parfait;

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

Salmon tartare, cotechino, cauliflower mousse and caviar (*Oona caviar CH*);

CHF 45

Sautéed mushrooms with their lemon grass broth, black tratufo, smoked almond ricotta;

CHF 38

Caramelized foie gràs escalope with pear cream and coffee;

CHF 36

Plateau of raw ham with its sauces;

CHF 70

Plateau Royal (minimum 2 people);

CHF 128 p. person

Caviar service based on daily availability.



BEGINNINGS AND EVOLUTION

Smoked trout ravioli, dates, toasted pine nuts,
on broccoli soup;

CHF 36

Roe deer tortelli with their broth and black
truffle;

CHF 38

Linguine with carrot juice, raspberry vinegar
and finger lime;

CHF 32

Cold spaghetti with caviar, citrus fruits and
amberjack (*Oona caviar CH*);

CHF 60

Risotto with cardamom, red prawn and scampi
carpaccio, champagne mousse
(min 2 servings);

CHF 40

FULLNESS AND ELEGANCE

Our ginger-scented fish and shellfish soup;
CHF 60

Monkfish with seafood and porcini mousse
with star anise;
CHF 50

Poached egg on pumpkin soup, black truffle
and parmesan mousse;
CHF 38

Truffled pigeon, its breast, liver paté and
spinach sheets;
CHF 68

Sliced venison breaded raw with wild
strawberries, pistachio cream and egg sauce;
CHF 58





WE INFORM OUR CUSTOMERS THAT THE FOOD AND DRINKS PREPARED AND SERVED IN THIS RESTAURANT MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS

1. CEREALS CONTAINING GLUTEN and derived products (wheat, rye, barley oats, spelt, kamut now khorasan)
2. CRUSTACEANS or products thereof
3. EGGS or egg products
4. FISH and fish products
5. PEANUTS and peanut products
6. SOY and soy products
7. MILK and milk-based products
8. NUTS and products thereof
(almonds, hazelnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, walnuts macadamia)
9. CELERY and celery products
10. MUSTARD and mustard products
11. SESAME SEEDS and sesame products
12. SULPHITES in a concentration greater than 10 mg/kg
13. LUPINI and products thereof
14. MOLLUSCS and mollusc products

THE SERVICE STAFF IS AT YOUR DISPOSAL FOR ANY CLARIFICATION OR CLARIFICATION

Our food products (meat, dairy products and dairy products) come from EU countries, Switzerland and Australia.

The fish products come from the Mediterranean Sea and the Atlantic Ocean.

Fresh fish products, served raw, are subjected to rapid blast chilling on site to ensure quality and safety.

