

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.



"MOTHER EARTH"

Chef's welcome;

Asparagus salad with Dijon mustard, green apple
and tarragon sorbet;

Bavette with beetroot juice with raspberry vinegar,
raisins and almond mayonnaise;

Variation of the artichoke with parsley gel and black
garlic;

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

4 COURSES CHF 99

A MEDITERRANEAN DIP MEETS TICINO

Chef's welcome;

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

Smoked pappardelle with lime salmon, trout roe
and beetroot powder;

Seared pikeperch on plum tomatoes, Taggiasca
olives and Tropea onion;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES CHF 120

FIVE COURSES BY THE CHEF CHF 150



THE CHEF'S JOURNEY

Chef's welcome;

Seafood broth;

Seared scallops with cardamom apple cream and
Ticino mortadella;

Caramelized eel with ginger scent and Jerusalem
artichokes;

Ravioli with mantis shrimp extract with ricotta foam
and sea urchins;

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

Risotto with peas, raw cuttlefish, dill scented
burrata;

Grilled sole with asparagus carpaccio and black
truffle;

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

Chocolate symphony with raspberry sorbet;

7 COURSES CHF 200

8 COURSES CHF 220



THE ESSENCE

Asparagus salad with Dijon mustard, green
apple and tarragon sorbet;

CHF 36

Thousand leaves of sea bass and foie gràs,
artichoke salad and balsamic vinegar juice;

CHF 40

Seared scallops with cardamom apple cream
and Ticino mortadella;

CHF 38

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

CHF 34

Trilogy of fish tartare with mango and avocado
with its sauces;

CHF 45

Oyster 8 CHF per piece

Sicilian red prawn. 10 CHF per piece

Scampi 8 CHF per piece

Plateau Royal (minimum 2 people);

CHF 128 p.p.

Caviar service subject to availability (Oona caviar CH).

50gr 180 CHF



BEGINNINGS AND EVOLUTION

Bavette with beetroot juice with raspberry
vinegar, raisins and toasted almond
mayonnaise;
CHF 29

Ravioli with mantis shrimp extract with ricotta
foam and sea urchins;
CHF 42

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

Risotto with peas, raw cuttlefish, dill scented
burrata;
CHF 38 (min 2 servings)

Smoked pappardelle with lime salmon, trout
roe and beetroot powder;
CHF 38

FULLNESS AND ELEGANCE

Grilled sole with asparagus carpaccio and black truffle;
CHF 58

Variation of the artichoke with parsley gel and black garlic;
CHF 36

Seared pikeperch on plum tomatoes, Taggiasca olives and Tropea onions;
CHF 48

Truffled pigeon, its breast, liver paté and spinach sheets;
CHF 38 small portion/ CHF 68 full portion

Whole fish for 2 people subject to availability.
Mediterranean-style, salted with seasonal side dish;
FROM CHF 120





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.

