

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

TASTING MENÙ 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.*



OUR VEGETARIAN

Chef's welcome

Our carrot absolute

*Tortelli stuffed with broccoli,
turnip tops and ricotta with black truffle*

*Grilled onion truffle cheese fondue
on clove-scented pumpkin cream*

*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*

*Trout ravioli its eggs, burrata cream
with a dill flavour*

*Seared pikeperch with sweet and sour onion
and cherry tomato puree*

Funny reinterpretation of the Sicilian Cassata

4 COURSES CHF 120



OUR FREEHAND MENUS

5 FREE-HAND COURSES

CHF 150

7 FREE-HAND COURSES

CHF 200

8 FREE-HAND COURSES

CHF 220



THE ESSENCE

Our carrot absolute
CHF 32

Seared scallops with Ticino mortadella and apple cream
CHF 38

Venison tartare with egg sauce, raspberry and black truffle
CHF 40

*Thousand leaves of sea bass and foie gràs,
artichoke salad and balsamic vinegar juice*
CHF 40

Amberjack tartare with marinated Beetroot, burrata and Oona caviar
CHF 59

Oyster
CHF 8 per piece

Scampi
CHF 8 per piece

Sicilian red prawn.
CHF 10 per piece

Plateau Royal (minimum 2 people)
CHF 128 p. p.

Caviar service subject to availability (Oona caviar CH)
CHF 180



BEGINNINGS AND EVOLUTION

*Tortelli stuffed with broccoli, turnip tops and ricotta
with black truffle*

CHF 37

*Trout ravioli with its eggs on a dill-flavored,
burrrta cream*

CHF 38

*Pappardella with Venison ragu', balsamella and anchovy,
cinnamon sauce*

CHF 38

Cold spaghetti with caviar, sea bass sashimi and citrus fruits

CHF 60

Risotto with Garusoli seafood and mushrooms;

CHF 39 (min 2 portions)



FULLNESS AND ELEGANCE

*Grilled onion truffle cheese fondue
on clove-scented pumpkin cream*

CHF 38

*Seared pikeperch on plum tomatoes,
and Tropea onions*

CHF 48

*Sliced raw breaded venison wit wild strawberries,
pistachio sauce and artichokes*

CHF 58

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.

