



San Silvestro

MENU

Chef's welcome

Amberjeck tartare with marinated beetroot, burrata and Oona caviar

*Carpaccio of sicilian red prawn, late radicchio peeled,
aperol reduction*

Seared scallop with Ticino mortadella and apple cream

Ravioli filled with sturgeon, smoked butter and Oona caviar

Warm lobster with egg sauce, truffle

Foie gras escalope with mandarin and cognac sauce

THE INGOT OF FORTUNE

after midnight, cotechino and lentils

CHF 230 - drink excluded

