



TRUFFLE SEASON

AUTUMN MENU

*"Gourmets of all epochs never mentioned the name of the truffle without a tip of the hat."
- Alexandre Dumas -*

Fried eggs with black truffle

Black CHF 28.00 / White CHF 38.00

Gabbani Selection beef tartare with black truffle, light Béarnaise sauce and toasted brown bread

Black CHF 52.00 / White CHF 80.00

Fresh tajarin pasta with truffle

Black CHF 48.00 / White CHF 68.00

Risotto with truffle

Black CHF 46.00 / White CHF 75.00

Agnolotto del plin with Valle d'Aosta cheese fonduta and white truffle

CHF 70.00

Veal cheek all' amarone with puree of mountain potatoes and white truffle

CHF 75.00

French fries with black truffle

CHF 26.00

DESSERT

Foie Gras Rocher

CHF 6.00

Caramelized pannacotta, persimmon fruit, marron glacé and crumble with hazelnuts from the langhe region

CHF 18.00

RECOMMENDED RED WINE:

Langhe Nebbiolo DOC Montegrilli, 2019

CHF 14.90 by the glass

RECOMMENDED WHITE WINE:

Vernaccia di San Gimignano D.O.C.G.

CHF 9.50 by the glass
