

Menu






Sapore locale




Antipasti

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| L'orto nel piatto Seasonal mixed salad, products from our garden |   | 14.00 |
| Selezione di salumi della macelleria del Pin di Mendrisio Regional cold cuts platter |  | 18.00 |
| Selezione di formaggi Ticinesi Selection of regional cheeses |  | 18.00 |
| La caccia sul tagliere Wild game cold cuts platter, with brioche and jam | | 21.00 |
| Flan di Porri Leek flan with crispy fennel salad with verbena and organic pepper coulis | | 18.00 |
| Trota del Malcantone Local trout filet confit with tomato water, homemade polenta chips and spring onions |  | 22.00 |
| Humus di Lenti Bio Mountain lentil humus, baked mulberry pumpkin, vegan beetroot mayonnaise |   | 18.00 |


Primi

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| Tagliatelle "sporche" Homemade tagliatelle with "luganighetta" ragout, roasted onions and alp cheese | | 23.00 |
| Risotto d'autunno vegan Pumpkin and rosemary risotto, toasted hemp seeds and chestnut chips |   | 22.00 |
| Gnoccara bona Potato gnocchi with "farina bona" flour, blue goat cheese fondue and caramelized walnuts |  | 22.00 |
| Minestrone dal Bigatt Vegetable and legumes soup, bread crouton with alp cheese | | 16.00 |

Piatti principali

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| Pesce del Ceresio Local fish from Lake Ceresio with vegetables spaghetti and potatoes |  | 36.00 |
| La cecina verde Chickpea "farinata cake", celeriac and cabbage with leek cream and seasonal vegetables |  | 28.00 |
| Spezzatino di Cervo Venison stew with merlot, polenta and American grape coulis |  | 32.00 |
| Costoletta selvatica impanata Wild boar cutlet with homemade breadsticks breading, sweet potato and thyme puree, swiss chard, crispy bacon and autumn side dishes | | 36.00 |
| Lombata di camoscio alla Bigatt-Bigatt Loin of chamois with its autumn side dishes | | 42.00 |

Dessert

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| Torta dal Bigatt Chestnut cake with vanilla sauce and Bigatt fig sorbet | | 12.00 |
| Mousse di zucca Pumpkin mousse with chocolate sauce and homemade shortbread | | 12.00 |
| Ice creams and sorbets of the moment |  | 6.00 |

Kids Menu:

Our Chef offers tailor-made dishes for all needs (CHF 10.00 / 14.00)

 Vegan /  Gluten free

Please do share with us your allergies and/or food intolerances
All our meat and fish are local

Menu



Degustazione

69.00 chf

Amuse Bouche from our Chef

Humus di Lenti

Bio Mountain lentil humus, baked mulberry pumpkin, vegan beetroot mayonnaise



Risotto d'autunno vegan

Pumpkin and rosemary risotto, toasted hemp seeds and chestnut chips



Lombata di camoscio alla Bigatt-Bigatt

Loin of chamois with its autumn side dishes

Torta dal Bigatt

Chestnut cake with vanilla sauce and Bigatt fig sorbet

Our Sommelier suggest a pairing with local wines

28.00