

Menu



Sapore locale

Antipasti

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

Lingua Bigatta

Low temperature cooked veal tongue
with radicchio and homemade salsa verde



19.00

Flan d'inverno

Jerusalem artichoke flan with merlot braised shallots and organic polenta



18.00

Carpaccio di Salmone

Marinated salmon with Valle Maggia pepper,
spelt lentils and apple salad, honey sour cream and brioche

22.00

Crema di zucca

Creamy pumpkin puree, chickpea humus,
organic tofu with shoyu and black garlic



17.00

Primi

Tagliatelle "sporche"

Homemade tagliatelle with "luganighetta" ragout, roasted onions and alp
cheese

23.00

Risotto invernale vegano

Celeriac and mushroom risotto creamed in olive oil with black cabbage
chips



22.00

Gnocchi dal Bigatt alla Romana

Roman-style gnocchi, broccoli, goat cheese and chilli oil from our garden







23.00

Il Minestrone dal Bigatt





Winter soup, bread croutons with alp cheese

16.00

Piatti principali

Pesce del Ceresio Local fish from Lake Ceresio with Belgian endive, pumpkin and potatoes		36.00
Aria invernale Millet flan scented with laurel, with winter vegetables and beetroot air	 	28.00
Quaglia della Ciossa Chestnuts, raisins stuffed quail with black salsify, and thyme mashed potatoes		39.00
Guancia brasata Merlot braised beef cheek, potato rösti, white cabbage with bigatt vinegar		32.00
Pancia e cazöla Low temperature pork belly with braised cabbage and potatoes of the day		36.00

Dessert

Selezione di Formaggi Selection of regional cheeses		15.00
La Catalana stellata Star anise Catalan cream with candied orange peels		10.00
Cioccolato e cachi Vegan chocolate fluffy cake with persimmon sauce and soy lemon vanilla ice cream	 	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

Amuse Bouche from our Chef

Carpaccio di Salmone

Marinated salmon with Valle Maggia pepper, spelt lentils and apple salad, honey sour cream and brioche

Risotto invernale vegano

Celeriac and mushroom risotto creamed in olive oil with black cabbage chips



Guancia Brasata

Merlot braised beef cheek, potato rösti, white cabbage with Bigatt vinegar



La Catalana stellata

Star anise Catalan cream with candied orange peels

69.00 chf

Our Sommelier suggest a pairing with local wines

28.00