Menu

Sapore locale

Antipasti

L'orto nel piatto — 14.00
Seasonal mixed salad, seasonal products

Gazpacho fiorito — 19.00
Cold soup made from tomatoes, cucumber and beetroot

L'uovo affogato — 19.00
62°C egg with potato mousse and swiss chard with Valle Maggia pepper

Selezione di salumi — 20.00
Local charcuterie board

Selezione di formaggi — 20.00
Selection of local cheeses

La caprese del Bigatt — 21.00
Mozzarella, Tomatoes, rocket and wild herbs

Affumicato del Ceresio — 23.00
Smoked fish fillet, yoghurt cream, potatoes, mint

La Battuta — 26.00
Swiss beef steak tartare (90 g), salad, potatoes, sbrinz chips

Primi

Crema di verdure — 16.00
Cream of vegetables from our garden, venere rice with olive oil

Gnocchi del Bigatt — 23.00
Potato gnocchi, diced aubergines, datterini tomatoes, basil

Risotto rosso — 23.00
Tomato risotto with stracciatella cheese from Latteria del Borgo

Le Tagliatelle "sporche" — 24.00
Homemade chestnut tagliatelle with local "luganighetta" ragout, cheese from Alpe Camadra and lemon balm

Piatti principali

Seitan d'estate — 30.00
Tamari-marinated seitan, courgettes, potatoes, onion in Bigatt vinegar

Fracosta laccata — 37.00
Slow cooked Swiss beef silverside, with bbq sauce, potatoes and seasonal vegetables

Pesce del Ceresio — 37.00
Ceresio fish in a potato crust, seasonal vegetables

La Battuta — 38.00
Swiss beef steak tartare (180 g), salad, potatoes, sbrinz chips

Faraona della Ciossa — 39.00
Guinea fowl supreme, thyme, potatoes and seasonal vegetables

Dessert

Crema di albicocca — 12.00
Apricot cream, sweet ricotta, homemade brioche, Bondola reduction

Tortino Vegano — 11.00
Vegan chocolate cake, strawberry coulis, fresh mint

Panna cotta al caffè — 11.00
"Masaba White" coffee panna cotta, hazelnut crunch

Gelati e sorbetti del momento — 6.00

Menù per bambini:
The Chef offers tailor-made dishes for all tastes (CHF 10.00 / 14.00)

Vegan / Gluten Free / Slow Food

Please do share with us your allergies and/or food intolerances
All our meat and fish is of swiss origin

Menu

Degustazione

Benvenuto dalla Locanda

Gazpacho fiorito
Cold soup made from tomatoes, cucumber and beetroot

Risotto rosso
Tomato risotto with stracciatella cheese

Fracosta laccata
Slow cooked Swiss beef silverside, with bbq sauce, potatoes and seasonal vegetables

Tortino Vegano
Vegan chocolate cake, strawberry coulis, fresh mint

69.00 chf

Our sommelier suggests local wines pairing **29.00**