




Menu San Valentino



BIO mountain lentil hummus
beetroot mayo, baby spinach and cauliflower



Risotto with pumpkin, leek and rosemary



Guinea-hen from 'La Ciossa' breeding farm cooked at low
temperature
with potato gratin and celery root flan

or

Tempeh marinated in laurel and spring onion
carrot cream, potatoes and verbena air



Roses cake with zabaione
and BIO chestnut honey from our bees

or

Vegan chocolate mini cake with soya ice cream



CHF 69.00 per person