



RISTORANTE TICINO

OUR RECOMMENDATION

CEVICHE

CORIANDER | SWEET POTATO
14,50

ROAST BEEF

PEPERONATA | ROSEMARY CRULLER
25,00

CRÈME BRÛLÉE

BLOOD ORANGE | SPONGE
10,00

3-COURSE-MENU 45,00 P. P. / MENU INCL. WINE PAIRING 62,00 P. P.

SOUP

WILD GARLIC SOUP

SMOKED SALMON | CRÈME FRAÎCHE
9,00

MINISTRONE

BASIL | TOMATO
8,50

STARTER & SALAD

BEEF TATAR

QUAIL EGG | FRENCH FRIES
14,90

SMOKED DUCK BREAST

WATERCRESS | FIG |
CARAMELIZED NUTS
13,50

BUFFALO

MOZZARELLA
BRUSCHETTA | BASIL
12,50

CEASAR SALAD

CROUTONS |
PARMESAN DRESSING
9,00

WITH POULARD BREAST

16,00

PASTA À LA TICINO

HOMEMADE GNOCCHI

GORGONZOLA | WALNUT
15,50

HOMEMADE LASAGNE

BOLOGNESE | MOZZARELLA
16,00

RISOTTO

PRAWNS | SUGAR SNAPS | FOAM OF
CRUSTACEAN
18,00

SURF & TURF

ROASTED BREAST OF SPRING CHICKEN

GLAZED SPRING VEGETABLES | TAGLIATELLE CAIO E PEPE
21,50

BEEF FILET 200G

GRILLED ASPARAGUS | POTATO GRATIN
34,00

CLASSIC WIENER SCHNITZEL

CRANBERRY | ROASTED POTATOES OR POTATO CUCUMBER SALAD
23,00

PIKE-PERCH FILET

SAFFRON PAPPARDELLE | BEETROOT | SPRING ONION
19,50

GILTHEAD

LEMON BUTTER | THYME POTATOES
23,50

ATLANTIC SALMON

LEMON RISOTTO | BABY SPINACH
24,50

MEDITERRANEAN VEGETABLES

CHILI OIL | BEETROOT JUS | AMARANTH
17,00

DESSERT

CHEESE SELECTION

FIG MUSTARD | BAGUETTE
17,00

TIRAMISU

MASCARPONE | BISCUIT | CACAO
9,00

STRAWBERRY

CURD | RHUBARB
10,00