



**The house of Dharma**  
Tasting menu

We are friends of nature and all its inhabitants. We promote the values of simple, down-to-earth cooking where every dish is prepared by us from start to finish. All ingredients are organic and come mostly from Ticino and our own gardens. The style is inspired by Pietro Leemann's places and experience gained from his travels to discover the world's diverse cultures. The menu is created with passion by talented chefs and served with grace by welcoming and friendly people.

The menu is served with a welcome snack and 2 small pastry ideas with Angelo in mind

### **Buon appetito!**

If you have any intolerances or allergies please let us know before booking.

#### Appetiser

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Carpaccio and beetroot tartare with green celery pesto and 25-year-old balsamic vinegar contrast (plant based)

#### Soup

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Warm cream of peas and lemon zest, delicately spiced carrot cubes, strawberry contrast (plant based)

#### First course

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Risotto with saffron, shitake, artichokes and Vallemaggia pepper (plant based)

#### Main dish

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Celeriac millefeuille with asparagus and Parmesan fondue and Bear's Garlic

#### Dessert

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Coppa Angelo Conti Rossini, with pistachio ice cream, raspberries, hazelnut brittle and soft vanilla mousse

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Warm apple, raisin and cinnamon crumble with almond ice cream (plant based)

#### For those still hungry after this adventure

CHF

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Selection of three Ticino cheeses with pumpkin mostarda and chestnut honey

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Full menu

88

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Menu excluding soup and first course

68