



Lunch Menu
Spring 2025

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.

Buon appetito!

For lunch, too, it is possible for the whole table to choose our tasting menu.

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

Cold dishes	CHF
Lentil hummus with young carrots and cumin (plant based)	15
Coloured salad with raspberry citronnette (plant based)	16
Selection of three Ticino cheeses with pumpkin mostarda and chestnut honey	19
Hot dishes	
Warm pea cream with lemon peel and strawberry contrast (plant based)	17
“Consistent” gnocchi with saffron sauce, almonds and asparagus	22
Risotto with beetroot, capers and chive quark (plant based)	19
Pizzocheri with potatoes, broccoli and alpine toma cheese	22
Seitan stroganoff with spring vegetable ratatouille (plant based)	25
Desserts	
Coppa Angelo Conti Rossini, with pistachio ice cream, strawberries, raspberries, hazelnut brittle and soft vanilla mousse	12
Warm apple, raisin and cinnamon crumble with almond ice cream (plant based)	12
Cake of the day	10