

LA CANTINA DAL BRUNO

OUR CHEF'S SELECTION



STARTERS

MEAT TASTING PLATTER (FOR 2)

Salametto, liver mortadella, cured ham and lardo

CHEESE TASTING PLATTER (FOR 2)

Buscion, Blue cheese, Pontino and Gorda

VEAL TARTARE

with hollandaise sauce and Carasau bread

MARINATED SALMON

with fennel salad and citrus gel

BRUSCHETTONE

with artichoke pesto and caramelized red onion

CHF 25.-

CHF 27.-

CHF 28.-

CHF 21.-

CHF 18.-

FIRST COURSES

TORTELLO RIPIENO

Stuffed ravioli with braised beef filling served with Jerusalem artichoke foam and its chips

FUSILLONE

Gragnano pasta with borlotti bean cream, mussels and rosemary

GNOCCHETTI

Semolina gnocchetti with broccoli cream and blue cheese fondue

CHF 23.-

CHF 34.-

CHF 19.-

SECOND COURSES

GLAZED VEAL CHEEK

served with creamy potatoes and puffed pork rind

WILD SEA BASS

with beurre blanc and caramelized radicchio

CAVOLFIORE 3.0

cauliflower variations served in multiple textures

CHF 34.-

CHF 37.-

CHF 19.-

DESSERT

CHEESECAKE

Tangerine and vanilla cheesecake

MOUSSE BLANCHE

White chocolate mousse with amaretti biscuits and Williams pears gel

APPLESTRÜDEL

Our apple Strudel with rum cream

CHF 9.50

CHF 9.-

CHF 10.-

