

-HOTEL- BELLINZONA

SINCE 1903

APPETISERS

- KINGFISH** fennel, citrus, pepperberry 5
OLIVES house marinated Mt. Zero olives 6
BEEF TARTARE cured egg yolk, fried potato skin 8
CROQUETTE mushroom and smoked scamorza, leek ash aioli 2pc 10

ENTREE

- MORCILLA** sauce gribiche, apple and radish salad 19
BRAISED LEEKS almond cream, pomegranate, picada 21
STRACCIATELLA persimmon, chilli oil, mint, sourdough 25
FISH COLLAR marinated and chargrilled, salsa verde, pickled chilli 23
WAGYU BRESAOLA celeriac remoulade, egg yolk emulsion, black truffle 28

MAIN

- BEEF** jerusalem artichoke, kale, horseradish, jus 52
PORK BELLY celeriac puree, charred cabbage, cider gastrique 42
MARKET FISH baby beetroot, sorghum, charred onion, wild weeds 44
DUCK seared duck breast, sweet potato puree, pickled pine mushrooms 48
GNOCCHI handmade potato gnocchi, mushroom ragu, hazelnut, parmesan 38
- LAMB** slow cooked lamb shoulder, anchovy, almond sauce,
parmesan & pine nut crumb, charred broccolini FOR TWO 95

SIDES

- POTATOES** triple cooked, rosemary, garlic aioli 14
CHARRED WINTER GREENS lemon olive oil, toasted sesame 18
SALAD seasonal leaves and herbs, red wine and shallot vinaigrette 10

DESSERT

- TRIO OF SORBET** compressed seasonal fruit, almond tuile 18
PARFAIT champagne and white chocolate, rhubarb, yoghurt 20
QUINCE RICE PUDDING vanilla crumb, hazelnut and rum caramel 20
CHOCOLATE TRUFFLE local Black Cat truffle, tonka bean foam, miso crumble 25
CHEESEBOARD selection of local and international cheeses, lavosh and accompaniments
one / two / three cheeses 18 / 30 / 38

Surcharge 10% Sundays | 15% Public Holidays

Please inform your waiter of any allergies or dietary requirements. We cannot guarantee that any dish will be free from traces of allergens.