

THE ESSENCE

Millefeuille of sea bass and foie gràs, artichoke salad
and balsamic vinegar gel;

CHF49

Egg in double consistency with foam of asparagus,
broad beans and peas;

CHF42

Fruit and vegetables: "24/26", solid gazpacho of
cherry tomatoes and strawberries with raspberry
vinegar gel;

CHF42

Seafood salad with citrus fruits and Champagne foam;

CHF48

Caramelized foie gràs, apricot sauce, coffee powder
and peaches;

CHF48;

Raw seafoods platter with its sauces;

CHF70

Plateau Royal (minimum 2 people);

CHF 128 P.P



THE BEGINNING AND THE EVOLUTION

Liquid seafood ravioli with asparagus cream,
stracciatella;
CHF43

Burrata filled tortelli with redfish ragout, turnip tops,
coffee and sea urchins;
CHF52

Cold spaghetti with caviar, sea bass sashimi and and
citrus;
CHF60

Bavette with beetroot juice and raspberry vinegar,
raisins and toasted almond mayonnaise;
CHF 30

Wild garlic risotto, scallops, pears and Ticinese
mortadella;
(minimum 2 portions)
CHF39



FULLNESS AND ELEGANCE

Grilled turbot with white asparagus, turbot extract
with tarragon and black truffle;

CHF70

Artichoke variation;

CHF45

Stuffed red mullet Bolognese style and lemon burrata
buttons;

CHF55

Truffle pigeon, its breast, liver pâté, spinach sheets
and cherry extract;

CHF70

Kagoshima Wagyu A4

CHF 86 per hectogram (raw weight)



Every day, as from the first, we respect the seasonality of the products and offer a selection of off-the-chart dishes, from mushrooms to truffles, from pasta to shellfish, through cuts of meat to whole fish.

TASTING MENU FOR THE WHOLE TABLE

Our tasting menus are designed for conviviality and mutual sharing. You will be able to create, thanks to your choice, a bond of emotions with the Badalucci maison.



OUR CLASSIC

Chef's welcome;

Sea bass and foie gras millefeuille, artichoke salad and
balsamic vinegar gel;

Liquid seafood ravioli with asparagus cream,
stracciatella and licorice;

Stuffed red mullet Bolognese style and lemon burrata
buttons;

Funny reinterpretation of the Sicilian Cassata;

4 COURSES

CHF150

FIVE FREE-HAND COURSES FROM THE CHEF

CHF165



SEVEN COURSES

Chef's welcome;

Artichoke variation;

Seafood salad with citrus fruits and Champagne foam;

Caramelized foie gràs, apricot sauce, coffee powder
and peaches;

Cold spaghetti with caviar, sea bass sashimi and citrus;

Burrata filled tortelli with redfish ragout, turnip tops,
coffee and sea urchins;

Grilled turbot with white asparagus, turbot extract
with tarragon and black truffle;

OR

Truffle pigeon, its breast, liver pâté, spinach sheets
and cherry extract;

Dessert;

7 COURSES CHF 220





DEAR CUSTOMERS NOTICE THAT IN THE FOOD AND DRINKS PREPARED AND ADMINISTERED IN THIS RESTAURANT MAY CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS

1. CEREALS CONTAINING GLUTEN and derivative products (wheat, rye, barley, oats, spelled, kamut now khorasan)
2. CRUSTACEANS or crustacean products
3. EGGS or egg products
4. FISH and fish products
5. PEANUTS and peanut products
6. SOYA and soy products
7. MILK and milk-based products
8. NUTS and their products
(almonds, hazelnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
9. CELERY and celery-based products
10. MUSTARD and mustard-based products
11. SI SEEDS SESAME and sesame based products
12. SULPHITES in concentrations higher than 10 mg / kg
13. LUPINS and lupine-based products
14. MOLLUSCS and mollusc-based products

THE SERVICE STAFF IS AT YOUR DISPOSAL FOR ANY ELUCIDATION OR CLARIFICATION

Our food products (meat, dairy products and derivatives) come from EU countries, Switzerland and Australia. The seafood products are sourced from the Mediterranean Sea and Atlantic Ocean. Fresh fish products, served raw, are subjected to rapid reduction of the temperature on site to ensure quality and safety.

