

The MoAn Restaurant team
will accompany you on a tasting tour
"free-handed"

With feet firmly planted in tradition,
making the best of local and non-local excellences,
we will take you on a discovery of our philosophy
focused on creativity, innovation and passion

*The choice of tasting tour
is to be considered for the entire table*

4-course meal

87.-

6-course meal

110.-

The menu is subject to change, subject to the seasonality of the products and in correlation with market availability. The preparation of some of our dishes may involve the use of natural food additives. In accordance with legal requirements, fish intended to be eaten raw has undergone a preventive cleaning treatment.

All prices are in Swiss francs and include VAT.

The starters

allergeni			
1-3-4-6-8		Guinea fowl caesar salad with local guanciale, polenta and 24-month-old 'Pontino' alpine cheese	27.-
6-7-9		Beef roast-beef, undergrowth, Ticino yoghurt and wild herbs	31.-
4-6-7-9		Carpaccio of amberjack, pumpkin gazpacho, creamy goat cheese, candied celery and cranberry oil	30.-
2-3-10-11-14		Raw scallop and red prawn from Mazara del Vallo, parsnip, shellfish mayonnaise and lovage	32.-
1	✓	Cabbage tart in various consistencies	22.-

Water, flour, potatoes and rice ...

1-7-9	✓	Risotto like a Pizzocchero "Acquerello" creamed cabbage rice, potatoes, buckwheat crumble, "Casera" ice cream cheese <small>(minimo 2 persone)</small>	24.-
1-9-12		Bronze-drawn paccheri, hare ragu, basil, blackberries	26.-
1-3-14		Tagliolini "30 yolks" with lemon, Turnip tops, clams and bottarga	30.-
1-3-7	✓	Fresh pasta buttons stuffed with oxtail, cacio e pepe, broccoli	28.-

From the land or water ...

allergeni

6-7-9		Black Angus fillet, Merlot "La Gemma" jus, Castelmagno cheese and endives	52.-
1-3-7-9		Boneless quail, with Ticino luganiga and black bread, soft potatoes, vanilla and cauliflower	40.-
3-4-7		Roast salmon, saffron béarnaise sauce fennel and citrus fruit salad	36.-
4-6-7-9		Fillet of turbot, three consistencies of artichoke	42.-
8-9	✓	Belgian endive in two ways, stewed cannellini beans, peanut sauce and dill oil	26.-

To finish in beauty ...

Selections of alpine cheeses, formagelle (semi-hard cheese) 15.-
and more according to the market,
chestnuthoney,
fruit compote

"Piora" Alpine cheese 12.-
30 months old (80 gr.)
chestnuthoney and fruit compote
Alpe Piora (Leventina valley)

... a little bit of sweetness

Chestnut tiramisu 13.-

Chocolate mousse ice cream stick,
mixed berries,
yoghurt ice cream 13.-

Fresh pasta buttons filled
with catalan cream,
kiwi, persimmon fruit and rosemary oil 14.-

Beetroot parfait,
quince, lime,
cinnamon ice cream 11.-

Ice creames
&
sorbets