

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			
8-10-12		Swiss veal tartare, hazelnut, fois gras and parsnip mayonnaise	33.-
1-6-7-12		Tuna beef roast-beef, chicory, pear mostarda and cheese chips Alp "Quarnei" 36 months	31.-
3-6-10-12		"Calamari carbonara"	29.--
2-4-6-9-12-14		Warm fish salad, molluscs and crustaceans	30.-
	✓	Artichoke with artichoke, marinated carrot and chervil oil	24.-

Water, flour, potatoes and rice ...

7	✓	Cremy Risotto with asparagus ice cream with "Zincarin" cheese from the Muggio Valley "Piora" Parma ham crumble	26.-
			(minimo 2 persone)
1-3-7-9-12		Casoncelli from the Bergamo tradition, cacio e pepe, toasted Ticino bacon	28.-
01/04/2007		Lukewarm spaghettoni. variation of local char, butter from the Gotthard dairy	29.-
1-2-4-6-7-8-9-12		Mezzi paccheri with Mazara del Vallo red prawns, pistachio pesto, burrata cheese and lime	31.-

From the land or water ...

allergeni

6-7-9

Sirloin of fassona,
Merlot "La Gemma" jus,
Castelmagno cheese and endives

52.-

1-3-7-9

Boneless quail,
with Ticino luganiga and black bread,
soft potetoes, 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 sweetness

Bread and chocolate, 13.-
passion fruit gel
yoghurt ice cream

Tiramisu ice cream stick 14.-
coffee ice cream

Caramelised fresh pasta buttons 15.-
zabaglione filling
kiwi in mandarin soup

Potato cake 13.-
vanilla custard
pistachio ice cream

Gelati
&
sorbetti