

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

With feet firmly planted in tradition,  
making the most of local excellence and not ,  
we will take you to discover our philosophy  
focused on creativity, innovation and passion

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

4-course meal  
97.- p.p.

6-course meal  
125.- p.p.

*Wine pairing recommended by our sommelier*


Tasting of 4 paired wines	47.- p.p.
Tasting of 4 paired wines <b>Premium</b>	60.- p.p.
Tasting of 6 paired wines	57.- p.p.
Tasting of 6 paired wines <b>Premium</b>	80.- p.p.

"The menu may be subject to variations, respecting the seasonality of the products and in correlation with market availability.  
The preparation of some of our dishes may include the use of natural food additives in compliance with legal requirements, and

All prices are in Swiss francs and include VAT.

## ***To start ...***

allergens

12-7		Donkey Tartare, mascarpin cheese shallot with merlot wine, raspberry and leek oil	32.-
2-4-6-12-14		Scallops and red prawn, green apple bisque mayonnaise and glasswort	37.-
3-4-5-6-10-12		Warm carpaccio of salmon trout, horseradish mayo, wakame and pomegranate	29.-
7--8-12		Butternut pumpkin cream, braised late red radicchio, Castelmagno cheese and roasted cashews	27.-



Farina bóna : [www.farinabona.ch](http://www.farinabona.ch)

Mascarpin : Famiglia Cadurisch-Isola +41 81 824 34 84

Sbrinz d'alpage : [www.fluonalp.ch](http://www.fluonalp.ch)

Plums : [www.posamenter.ch](http://www.posamenter.ch)



 Vegetarian/ Vegan

*Our kitchen is available to satisfy  
your food preferences.*

*Ask the wait staff for vegetarian and vegan dishes  
according to availability at the time.*


## ***Water, flour, potatoes and rice ...***

allergens

1-5-6-7-8-9-12	Bronze-drawn rigatone pasta, chamois ragu, chard, roasted pine nuts and local cheese	31.-
5-6-7-9-12	  Risotto with beet, chive oil, hazelnut crumble and sbrinz ice cream minimum 2 persons	28.-
1-3-4-5-6-7-9-12	Buttons of mantecato codfish, smoked Gotthard butter, black cabbage and lake eggs	32.-

## ***of land or water ...***

allergens

5-6-7-8-9-12	Venison sirloin, porcini mushrooms, sweet and sour cabis and chestnuts	52.-
5-6-7-9-12	Tender Wild boar cheek, soft ratte potatoes with thyme, marinated cabbage	44.-
4-6-9-12-14	Roasted Zander fish, cabbage heart and spicy bouillon	41.-
	Cabbage and potato terrine, stewed lentils, essence of rosemary	36.-

***To end on a high note...***

Selection of cheeses 21.-  
depending on the market,  
chestnut honey,  
fruit compote

***...a little sweetness.***

Chestnut tiramisu 15.-



"Farina bóna" biscuit 15.-  
white chocolate creamy  
Jura plums



"Almost like an apple pie" 14.-  
saffron apples, cream mousseline,  
vanilla cookie and cinnamon ice cream

Ice creams 5.-  
&  
sorbets