

Our team at **MoAn restaurant**
will accompany you on a mystery gastronomic journey
"a mano libera" tasting menu.

"Always keeping an eye on tradition,
Making the most out of local and international culinary excellences
We will take you to explore our philosophy that revolves around
Creativity, innovation and passion".

Please note that all guests are required to select the tasting menu.

4 courses tasting menu
97.- p.p.

6 courses tasting menu
125.- p.p.

*Recommended wine pairing by our **sommelier** :*


Wine flight of **4** wines 60.- p.p.

wine flight of **6** wines 80.- p.p.

Our menu is subject to change based on the seasonality of our products and market availability. Please note that some of our dishes may contain natural food additives in compliance with legal requirements.

All prices are in Swiss Francs and include taxes.

Per cominciare ...

Rabbit, sweet&suor vegetable, mustard caviar and raspberries	26
Lake fish "Carpione" art	25
 Falafel, tzatziki and sweet potato	22
Deer tartare, sheep cheese cream mushrooms, fermented plums and beetroot brioche	24




 Slow food


 Vegan/Vegetarian

*"Our chefs are always ready to cater to your dietary needs.
Please inform us of any requirements you may have,
and we will do our best to satisfy them."*

Primi Piatti

Sardinian Fregola, cannellini beans and mussels	25
Risotto reserve San Massimo with mushrooms and shitake mushrooms powder	24
 Spaghetti, beetroot, soy ragout and almond	26

Secondi Piatti

Lobster, crustacean croquette allspice crumble and citrus sauce	49
Quail, truffled Ticino luganighetta Marsala sauce	45
Saddle of venison oven baked with classic autumnal side dishes	65 pp
 Marinated and roasted cauliflower Romesco sauce	35

Per finire in bellezza...

Selection of cheeses "La Casera" of Eros 24.-

Un po' di dolcezza

Chocolate variation 15.-

Bavarian Cream with yoghurt 15.-
Figs, caramel and cooked must

Lime and mango tart with ananas sorbet 15.-

Ice cream 5.-
&
sorbet