

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 ...

Beef tartare, permesan, and egg yolk 24.-

Octopus, veal sweetbreads, yogurt and artichokes 26.-

 Tempeh, maple syrup and soy sauce
seasonal vegetable 24.-

Twice of foie gras 31.-



 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

Orecchiette, turnip greens, clams and lemon 25.-

Risotto with spring onion braised with merlot 26.-
Pecan-nuts pesto, buffalocheese and smoked duck


 Testaroli with 3 cabbages 24.-

Secondi Piatti

Cod, its tripe, chickpeas and sesame 45.-

Beef filet "Rossini" 59.-

Pork belly, dashi and Asian vegetables 47.-

 Vegan Wellington 38.-