



• SWISS CHEESE WEEKS •

APPETIZERS

ARTICHOKE COOKED AT LOW TEMPERATURE WITH DELICATE PARMESAN "REGGIANO GENNARI" FONDUE, RAW HAM ROSE AND SEASONAL TRUFFLE PETALS

€ 15.00

CRÈME BRÛLÉE MADE WITH EMMENTALER DOP AND TILSITER, WITH PORCINI MUSHROOMS FROM OUR VALGROSINA

€ 15.00

FIRST COURSES

RISOTTO RISERVA SAN MASSIMO CREAMED WITH TILSITER AND GUINEA FOWL BREAST GLAZED WITH CHERRY BALSAMIC VINEGAR

€ 18.00

POTATOES GNOCCHI FILLED WITH VACHERIN FRIBOURGEOIS, HAZELNUT BUTTER, AND JULIENNE-CUT BRESAOLA

€ 16.00

MAIN COURSES

RACLETTE "LE SUPERBE" WITH MAGGIORDOMO POTATOES AND OUR HOMEMADE PICKLED VEGETABLE MIX

€ 14.00

SUPPLEMENTAL RACLETTE

€ 8.00

CLASSIC SWISS FONDUE WITH OUR RYE BREAD CUBES

€ 17.00

EGGPLANT LASAGNA WITH BEEF MUSCLE MEAT SAUCE AND EMMENTALER DOP FONDUE

€ 14.00

DESSERTS

WALNUT CAKE WITH TOFFEE AND MASCARPONE SAUCE

€ 10.00

SUR DE LAGO 72% DARK CHOCOLATE RICOTTA MOUSSE WILDFLOWER HONEY AND CRISPY PUFF PASTRY

€ 10.00

WINE BY GLASS

ALPI RETICHE IGT 2022 NINO NEGRI

€ 5.00

CHAMPAGNE LOUIS CONSTANT BRUT RÉSERVE

€ 10.00

HOTEL***s
Sassella
RISTORANTE
JIM