DMIL

Eggplant tartare with avocado, tomatoes and robiolina cheese

18.00

venere rísotto with peas and roasted lobster tail

38.00

Two kínds of lamb, with thyme jus, peperonata and potato and leek gratín

53.00

Mascarpone mousse with brownie and fresh berries

14.00

Menu 4 courses CHF 98.00