

# Suggestion

# Red Tuna

# Tonno rosso

# «Thunnus Thynnus»

## Tasting menu

Seaweed red tuna tartare

or

Marinated and raw tuna salad

\* \* \*

Fresh fusilloni

or

Carnaroli risotto with dices of half-cooked red tuna

\* \* \*

Dessert «à la carte»

\* \* \*

Coffee & Dolcini

CHF 82.00 per person

## Suggestions

### Starter • Main dish

Red Tuna tartare with tricolor seaweed, sesame, red onions pickles, organic avocado fried Sicilian capers, crispy panettone	80gr 29.00	160gr 49.00
Raw and marinated red tuna salad, crisp fennel and cauliflower, spinach leaves, orange supreme, pomegranate, IGP Bronte pistachio		31.00
Fresh fusilloni or Carnaroli risotto with dices of half-cooked red tuna, tuna bottarga, «colatura du Alici IGO», red beetroot, Pachino candied tomato and organic lemon zest		47.00



### Our wine selection

Corse-Sartène Rouge AOC Domaine «Fiumicicoli» 2017	1 DL	9,00
Corse-Sartène Blanc AOC Domaine «Fiumicicoli» 2017		9,50

### Provenance

Mediterranean red tuna,  
«Eco sustainable» fishing line, Spain

Price in CHF - VAT & service included

