

FIORE DI PIETRA RESTAURANT

“Traditional” banqueting menu proposals

With the choice of one of the following menu proposals,
the train ticket will be CHF 27.00 p.p. roundtrip,
instead of CHF 54.00 p.p.

Aperitif proposal

Prosecco wine or white wine (1dl), bowl, fruit juices, water
selection of appetizers from our chef
CHF 16.00 p.p.

Drinks package

Prosecco, Treviso DOC, Marsuret (2 dl)
Prà Bianco, Bianco del Ticino DOC, Guido Brivio

or

Rosso Monte Generoso, Ticino DOC Merlot Riserva, Zanini (1 bottle every 3 persons)
Sparkling and still mineral water
Coffee (offered)
CHF 25.00 p.p.

Any additional bottles of Prosecco sparkling wine or wine consumed beyond the package,
will be charged upon consumption at CHF 34.00/bt.

Special menu requests

Any food restriction to be discussed with the Restaurant Manager on spot



Proposal nr. 1 – LAND

Selection of cold cuts and Ticino cheese with homemade pickled vegetables,
honey, jams and fried dough

Glazed pork shank with potatoes and seasonal vegetables

Wild berry crumble with fior di latte ice cream

Coffee and friandises

CHF 65.00 p.p.

Proposal nr. 2 – WATER

Marinated whitefish fillet, vegetable threads with their essence and corn wafer

Salmon trout with butter and sage, polenta with soft citrus fruits and vegetable threads

Lemon sorbet in sponge cake crust, red fruit coulis

Coffee and friandises

CHF 65.00 p.p.



Proposal nr. 3 - LAND

Marinated beef with Sbrinz cheese flakes, oil and lemon

Risotto with Ticino red Merlot wine, lard leaves and rosemary

Rolled roast rabbit, potato flan and small vegetables with garden's scent

Dark chocolate cake with raspberry sorbet

Coffee and friandises

CHF 78.00 p.p.

Proposal nr. 4 - WATER

Homemade marinated trout leaves, brioche bread with raisins, zucchini and mint

Vialone nano risotto with perch

Breaded char with fine herbs, cherry tomatoes with thyme scent and basil oil

Tropical fruit delicacy, pistachio biscuit

Coffee and friandises

CHF 78.00 p.p.



Proposal nr. 5 – LAND

Duo of starters (served on the same plate)

Crispy basket with porcini mushrooms, spring salad

Local mortadella sausage, pinto beans and red onion salad

Risotto with medical herbs, luganighetta (local sausage) and black truffle, red wine reduction

Slow-cooked pork loin with rosemary, onion stuffed with small vegetables

Homemade apple strudel with raisins and pine seeds, served with vanilla ice cream

Coffee and friandises

CHF 93.00 p.p.

Proposal nr. 6 – WATER

Trout variations (served on the same plate)

Marinated with soft bread roll in ginger scent

In puff pastry with chive sour cream

In tartare with small vegetables in mint scent

Vialone nano risotto with fine herbs, whitefish fillet and lemon compote

Red wine braised sturgeon fillet with soft polenta from the mill of Bruzella

Soft cake with farina bona (local roasted corn flour) and cocoa, with drops of wild berries from

Generoso

Coffee and friandises

CHF 93.00 p.p.



“Contemporary” banqueting menu proposals

Proposal nr. 7 - LAND

Selection of cold cuts and Ticino cheese with homemade pickled vegetables,
honey, jams and fried dough

Slow-cooked pork loin, new potatoes with rosemary scent and vegetable ratatouille

White chocolate soft dessert in a glass, coffee foam

Coffee and friandises

CHF 65.00 p.p.

Proposal nr. 8 - WATER

Salad of fried fish and cherry tomatoes with grain mustard citronette sauce

Baked carp fillet, vegetable tartare and liquid lettuce

Birramisù served in a glass

Coffee and friandises

CHF 65.00 p.p.



Proposal nr. 9 - LAND

White meat terrine with coloured vegetables, emulsion of fresh tomatoes

Home-made "pizzicati" ravioli filled with cheese and herbs, porcini mushroom sauce
and pearls of veal sweetbreads

Slow-cooked beef entrecote, potatoes au gratin, grilled vegetables in oil,
vanilla coarse salt and extra-virgin olive oil

Cream pudding with gingerbread and fresh berries

Coffee and friandises

CHF 78.00 p.p.

Proposal nr. 10 - WATER

White lake fish terrine, curry mayonnaise and tears of red pepper

Fresh pasta "maccheroncini" with small vegetables, fennel sauce and marinated trout stripes

Lightly cooked lavaret fillet, soft citrus fruits potato flan with zucchini cream

Lime soft cake, Cuba Libre jelly and raspberry powder

Coffee and friandises

CHF 78.00 p.p.



Proposal nr. 11 - LAND

Appetizer duo (served on the same plate)

Goose liver terrine, Caribbean powder, pears and Champagne jelly with soft walnut rolls

Beef fillet tartar with extra-virgin olive oil, liquorice mayonnaise, polenta chips

Chickpeas flour lasagna with vegetables and Alp cheese, rabbit ragout and black truffle scent

Loin of veal cooked in oil at low temperature with cocoa beans,

creamy pea puree and crispy vegetables

Millefeuille filled with goat cheese, honey and chocolate, caramelized apples with Calvados liquor

Coffee and friandises

CHF 93.00 p.p.

Proposal nr. 12 - WATER

Appetizer duo (served on the same plate)

Lavaret and leeks tart, carrot and ginger sauce

Phyllo dough millefeuille filled with char, "buscion" (soft goat cheese)

and mayonnaise with pistachio scent

Vialone Nano risotto with green apple, red prawns' tartar and drops of Caribbean cocoa

Lightly cooked seabass fillet, vegetable ratatouille and extra-virgin olive oil foam

Iced dessert with pineapple and liquorice with corn flour cookie

Coffee and friandises

CHF 93.00 p.p