

## “Fiore di pietra” Restaurant Menu

<b>Starters</b>	CHF
Selection of cold cuts from Ticino, puff pastry sticks with sesame, homemade vegetables with herbs from Generoso	25.00
Selection of local cheeses with homemade marmalade and nut bread	26.00
Chicken and rabbit liver terrine, yogurt, red fruit compote and sultana bread	24.00
Fried and soured vendace, garnished with vegetables and their herbs	25.00
 Crunchy courgette bites, seasonal salad, carrot and black truffle sauce	23.00
<b>First courses</b>	
Vialone nano risotto, luganiga (local sausage speciality), Merlot reduction, garnished with crispy Sbrinz chips (minimum 2 people)	25.00
Small potato and cocoa dumplings with wild boar and pistachio ragout, orange reduction	26.00
Fresh spaghettoni with trout morsels, river prawns and leeks, blueberry and grappa mousse	28.00
Fresh ravioli with braised meat filling in tomato sauce, lard leaves and rosemary	26.00
 Tofu and vegetable dumpling, red turnip mousse, liquid saffron	25.00
Ticino-style vegetable minestrone with tossed mortadella	15.00



<b>Main courses, meat, fish and vegetable</b>	CHF
Red wine-braised beef spit, soft and crispy polenta from the local mill in Bruzella	42.00
Juniper-flavoured duck breast and duck liver terrine with seasonal vegetables	40.00
Slow-cooked suckling pig, luganiga (local sausage), fennel mousse and crunchy vegetables	38.00
Grilled beef tenderloin, vegetable ratatouille and red onion sauce	45.00
Pike in white wine sauce, lentils, small tomatoes and thyme	42.00
 Quinoa and tofu with herbs, cherry tomato tartare, courgette mousse with mint-flavoured vinegar	34.00

### **Desserts**

Chocolate, chocolate and chocolate (lava cake, semifreddo, mousse)	18.00
White chocolate mousse with “farina <i>bóna</i> ” from the Onsernone valley (red corn flour), garnished with frozen raspberry pearls	18.00
Bread cake from Ticino, pine nut mousse, amaretto and orange drops	16.00
Flaky pastry cake with Ticinese soft cheese cream and mango sauce	18.00
Selection of fresh fruit	15.00
Selection of desserts	20.00



### For the little ones

CHF

Pasta with tomato sauce	18.00
Breaded chicken breast with French fries	25.00
Ice cream (vanilla or chocolate)	8.00
Full children's menu	43.00