



Trois Verres, Three Chandeliers

Chef Roberto Benvegnù invites you to discover a unique and authentic culinary universe in a place that exudes the essence of Italy.

Southern European savoir-faire takes center stage on your plate but above your heads are three monumental Murano glass chandeliers; recent acquisitions in the spring of 2018 from the Atelier Barovier & Toso, a company founded in Venice only four years after the birth of Switzerland.



The Atelier was the first to create the original Murano crystal (or crystal of Venice) in 1450.

The central chandelier of the restaurant is known as "Venezia 1295". It is composed of 12 black Murano glass sconces blown by hand and the cups are made of transparent crystal.

It has a diameter of 160 cm and a height of 150 cm. This unique piece has been made to measure especially for the restaurant "Les Trois Verres".

SUGGESTIONS OF SEASON

“Caprese” of Burrata cheese, tomatoes and olives “taggiasche”	24.-
Sea food paccheri or spaghetti	48.-
Veal ravioli with foie gras sauce and seasonal black truffle	48.-

GRAND THEATRE MENU

68.-
3 dishes

“Caprese” of Burrata cheese, tomatoes and olives “taggiasche”

Beef tagliata with rocket salad, cherry tomatoes
Grana Padano cheese and french fries

Sicilian cannolo with ricotta and chocolate sorbet

« MURANO MENU »

89.-
4 plats
Minimum for two person

Ceviche of sea bream, avocado
Venere rice and lime vinaigrette

“Culurgiones ravioli”, rocket pesto, tomatoes coulis, toasted pinuts

Slow cooked belly pork
Sweet mashed potatoes and braised lettuce

White chocolate mousse, fresh mango and vervain ice cream

CHEF’S MENU

115.-
6 dishes

For all customers at the table

Our Chef Roberto invites you to discover an emblematic 6-dishes menu of Les Trois Verres. A unique culinary Italian experience...

Possibility to adapt the menu in accordance with your allergies and/or food intolerances.

*Please let us know your allergies and/or food intolerances
7.7% VAT*

ANTIPASTI

	Starter	Main course
Mix salad	11.-	
Rocket salad with tomatoes cherries and Grana Padano	15.-	
« Les Trois Verres » salad with roasted chicken	18.-	26.-
Gaspacho of tomatoes, tuna tartare, sesame and quinoa	28.-	44.-
Vitello tonnato	26.-	38.-
Ceviche of sea bream, avocado, Venere rice and lime vinaigrette	24.-	38.-
Burrata cheese, Parma Ham, artichoke	26.-	38.-
Beef tartare Italian style, burrata cheese, artichoke and black truffle	28.-	39.-
Burrata cheese plancha, parma ham, bresaola, mortadella, vitello tonnato, tomatoes, zucchini and small artichokes (min. 2 people)	26.- per person	

PASTA & RISOTTI

Spaghetti or Orecchiette with arrabbiata, bolognese or carbonara sauce (<i>gluten free pasta on request</i>)		26.-
Orecchiette with cherry tomatoes, garlic, basil and burrata		35.-
Spaghetti “Cacio e pepe”		29.-
Spaghetti with clams et tomatoes cherries		38.-
Tagliolini with zucchini, minth and wild pranws		36.-
Carnaroli risotto “Milanese” style with Grana Padano black truffle		45.-
Carnaroli risotto “Milanaise” style with Grana Padano		26.-
“Culurgiones ravioli”, rocket pesto, tomatoes coulis, toasted pinuts		32.-
Black ink risotto, marinated cuttlefish and raswberry		39.-

PESCE

Starter

Main course

Grilled tuna, tomatoes , Salicornia, Venere rice and Asian dips		39.-
Calamaretti and fried zucchini, garlic mayonnaise and mild spices	25.-	40.-
Filet of sea bass, basil mashed potatoes, green vegetables Mediterranean sauce		46.-
Whole grilled or salt crusted sea bass, steamed vegetables mashed potatoes and « Mediterranean sauce » For two people (35-40 minutes)		140.-

CARNE

Beef fillet, chumichurri sauce Roasted eggplants and sweet potatoes		52.-
Beef tagliata with rocket salad, cherry tomatoes, Grana Padano french fries		45.-
Slow cooked belly pork Fennel compote, manioca		36.-
Grilled veal “Palermitana” escalope with rocket salad and cherry tomatoes		48.-
Angus Tomahawk T-bone steak (4 weeks dry aged, 1 kg) grilled vegetables and french fries For two people		170.-

SUPPLEMENTI

Steamed vegetables, swiss chard, mashed potatoes, french fries		9.-
Tagliolini or orecchiette with butter or plain Parmesan or safran risotto		12.-

Please let us know your allergies and/or food intolerances
Origin of the fish: Sea bass: Greece / King Shrimp: Argentina - Bangladesh / Squid: Italy
Sea Bream: Greece / Salmon: Norway / Turbot: France
Origin of the meat: Lamb: Switzerland – France / Beef: Switzerland / Veal: Switzerland-France
7.7% VAT

DOLCE

Mini cannoli with ricotta	(3 pieces)	3.-
“Affogato al caffè”	(vanilla ice cream, coffee and meringue)	12.-
“Sgroppino” (lemon sorbet with prosecco)		15.-
Colonel (lemon sorbet with vodka)		18.-
Sicilian cannolo with ricotta and chocolate sorbet		14.-
Lemon and meringue tarte, almonds et strawberry		16.-
Chocolate fondant with vanilla ice cream (15 minutes)		15.-
Red fruits and Panna ice cream		18.-
White chocolate mousse, fresh mango and vervain ice cream		16.-
Assortment of cheese		18.-
Red fruits “millefeuille”		16.-
Tiramisu’		12.-
Trilogy of desserts tiramisu, strawberry pannacotta, ricotta mini cannoli		14.

GELATO & SORBETTI

Gelato: vanilla, coffee, yogurt, cinnamon, salted pistacchio, amarena

Sorbetti: red fruits, lemon, passion fruit, mango, chocolate

One scoop		6.-
Two scoops		10.-
Three scoops		15.-

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