



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

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| Risotto or Tagliolini with bolet mushrooms | 38.- |
| Veal ravioli with bolets mushrooms et grana padano velouté | 44.- |
| Veal ravioli with foie gras sauce and seasonal black truffle | 48.- |
| Beef filet "Rossini", mashed potatoes and seasonal vegetables | 58.- |

White truffle Suggestion

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| Beef tartare , olive oil and Grana padano cheese (white truffle served on the side at least 2 grams) | 16.- en plat 25.- |
| Pan fried eggs, Grana Padano cream and white truffle | starter 3gr 48.- Main plate 5gr 70.- |
| Grana Padano Tagliolini or carnaroli risotto (white truffle served on the side at least 2 grams) | 18.- |
| Veal ravioli with Grana Padano cream (white truffle served on the side at least 2 grams) | 32.- |
| White truffle served on the side | 1gr 15.- |

GRAND THEATRE MENU

68.-
3 dishes

Pumpkins cream with “ravioli del Plin”

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

Sicilian cannolo with ricotta and chocolate sorbet

« Christmas Menu »

89.-
4 plats
Minimum for two person

« Pâté en croûte » with duck liver and morels
Quince and apple compote

Lobster ravioli and artichoke jerusalem

Roasted Veal filet
Sweet potatoes compote and radicchio
blueberries and licorice sauce

Pumpkins pannacotta, dates crumble and orange 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.- |
| Pumpkins cream with “ravioli del Plin” | 19.- | 32.- |
| Vitello tonnato | 26.- | 40.- |
| Pan fried octopus, sweet potatoes compote, wakame algae and Asian dressing | 24.- | 38.- |
| Burgundy “escargot” sauted with butter and garlic, topinambour and apples | 23.- | 36.- |
| Sea bass carpaccio, citrus and peanut vinaigrette, endive and avocado | 28.- | 44.- |
| Burrata cheese, Parma Ham, artichoke | 26.- | 38.- |
| Beef tartare Italian style, burrata cheese, artichoke and black truffle | 29.- | 45.- |
| Burrata cheese plancha, parma ham, bresaola, mortadella, vitello tonnato, tomatoes, zucchini and small artichokes (min. 2 people) | 26.- per person | |

PASTA & RISOTTI

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| Spaghetti or Orecchiette with arrabiata, 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.- |
| Paccheri with artichoke cream, pan fried squid and “guanciale” | | 36.- |
| Tagliolini with veal ragout and mushrooms bolet | | 38.- |
| Carnaroli risotto “Milanese” style with Grana Padano black truffle | | 45.- |
| Carnaroli risotto “Milanaise” style with Grana Padano | | 26.- |
| Deer ravioli with radicchio, halzenut butter and pumpkin cream | | 36.- |

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

PESCE

Starter

Main course

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|---|------|-------|
| Pan fried turbot, celeriac, artichoke and buttered yuzu sauce with pomegranate fruit | | 46.- |
| Calamaretti and fried zucchini, garlic mayonnaise and mild spices | 26.- | 40.- |
| Filet of sea bream, basil mashed potatoes, endive braised with orange Tomatoes and olive “taggiasche” pesto | | 44.- |
| Whole grilled or salt crusted sea bass, steamed vegetables mashed potatoes and « Mediterranean sauce » For two people (35-40 minutes) | | 140.- |

CARNE

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|---|--|-------|
| Braised beef cheek, cabbage, mashed potatoes with black truffle | | 39.- |
| Beef tagliata with rocket salad, cherry tomatoes, Grana Padano french fries | | 45.- |
| Roasted deer, sweet potatoes compote, radicchio, spaetzli and blueberry and liquorice | | 48.- |
| 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

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

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DOLCE

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|---|--|------|
| 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.- |
| Marrons and vanilla millefeuille | | 15.- |
| Chocolate fondant with vanilla ice cream (15 minutes) | | 15.- |
| “Crème brûlée” of pistache | | 14.- |
| Apple tarte with Panna ice cream | | 14.- |
| Assortment of cheese | | 18.- |
| Pumpkin pannacotta, dates crumble and orange ice cream | | 15.- |
| 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

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

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