



## 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»

Spaghetti vongole		38.-
Selection of raw sea food		56.-
Paccheri sea food served on plate to share for 2 persons	(price par person)	45.-
Veal ravioli with foie gras sauce and seasonal black truffle		52.-
Grilled or Meuniere sole Mashed potatoes and steamed vegetables		70.-

## GRAND THEATRE MENU

68.-  
3 dishes

Burrata cheese, Parma Ham, artichoke

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

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Sicilian cannolo with ricotta and chocolate sorbet

## « Murano Menu »

89.-  
4 plats  
*Minimum for two person par table*

Sea ream ceviche, marinated with lime and coconut milk  
Red lentils salad, mango and coriander

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Roquette Carnaroli risotto, lemon and prawns tartare

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Roasted lamb filet with herbs, peppers compote, crispy sweet potatoes  
Chimichurri sauce

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Chocolate and hazelnut parfait, caramelized pop-corn

## CHEF'S MENU

120.-  
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	12.-	
Rocket salad with tomatoes cherries and Grana Padano	15.-	
Caprese with buffalo mozzarella	23.-	32.-
« Les Trois Verres » salad with roasted chicken	18.-	26.-
Vitello tonnato	26.-	42.-
Tomatoes gazpacho, tuna tartare, riz venere and cucumber	26.-	42.-
Octopus carpaccio, lettuce and “Bottarga”	29.-	45.-
Sea ream ceviche, marinated with lime and coconut milk		
Red lentils salad, mango and coriander	25.-	42.-
Burrata cheese, Parma Ham, grilled zucchini	28.-	39.-
Classique beef tartare and artichoke	23.-	38.-
Burrata cheese plancha, parma ham, bresaola, mortadella, vitello tonnato, tomatoes, zucchini and small artichokes <i>(min. 2 people)</i>	26.- per person	

## PASTA & RISOTTI

Spaghetti or Orecchiette with arrabbiata, bolognese or carbonara sauce <i>(gluten free pasta on request)</i>		28.-
Tagliolini bolognaise		32.-
Orecchiette with cherry tomatoes, garlic, basil and burrata		36.-
Spaghetti “Cacio e pepe”		32.-
Spaghetti “Cacio e pepe” with guanciale et truffle uncinatum		48.-
Paccheri with veal ragout and morels sauce		40.-
Linguine au pesto de basilic “Genovese”		35.-
Roquette Carnaroli risotto with prawns’ tartare		39.-
Carnaroli risotto “Milanese” style with Grana Padano black truffle		48.-
Carnaroli risotto “Milanaise” style with Grana Padano		28.-
Aubergines ravioli, fraiches tomatoes and burrata		38.-

*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*  
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## PESCE

**Starter**                      **Main course**

Grilled tuna, tomatoes, algae wakame, Asian vinaigrette		39.-
Calamaretti and fried zucchini, garlic mayonnaise and mild spices	26.-	40.-
Trilogy of fish, basil mashed potatoes and seasonal vegetables Pesto of dried tomatoes		48.-
Whole grilled or salt crusted sea bass, steamed vegetables mashed potatoes and « Mediterranean sauce » For two people (35-40 minutes)		140.-

## CARNE

Roasted lamb filet with herbs, peppers compote, crispy sweet potatoes Chimichurri sauce		39.-
Beef tagliata with rocket salad, cherry tomatoes, Grana Padano french fries		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 <i>For two people</i>		170.-

## SUPPLEMENTI

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

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## 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.-
Marrons and vanilla millefeuille		15.-
Chocolate fondant with vanilla ice cream (15 minutes)		15.-
“Crème brûlée” of pistache		14.-
Chocolat and halzenut parfait, caramelized pop-corn		15.-
Assortment of cheese		18.-
Vanilla pannacotta, caramelized pumpkin, 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

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

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