



## 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»

Pan fried eggs with mushrooms bolet, black truffle and grana Padano cream

starter 36.-  
Main courses 48.-

Risotto or tagliolini with black truffle

48.-

Risotto or tagliolini with mushrooms bolet

40.-

Veal ravioli with foie gras sauce  
and seasonal black truffle

52.-

## GRAND THEATRE MENU

68.-  
3 dishes

Pumpkins cream with “ravioli del Plin”

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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*

Octopus carpaccio, lettuce and “Bottarga”

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Mushrooms bolet ravioli, pumkins and grana padano cream

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Roasted deer, sweet potatoes, endive and red berry sauce

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Chocolate and hazelnut parfait, caramelized apples

## 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.-	
« Les Trois Verres » salad with roasted chicken	18.-	26.-
Vitello tonnato	26.-	45.-
Pumkins cream with “ravioli del Plin“	19.-	32.-
Octopus carpaccio, lettuce and “Bottarga”	29.-	45.-
Burrata cheese, Parma Ham, grilled zucchini	28.-	39.-
Beef tartare with burrata cheese, artichoke and truffle pearls	29.-	45.-
Plancha of “antipasti”,buffalo mozzarella parma ham, bresaola, mortadella, vitello tonnato, tomatoes, zucchini and small artichokes <i>(min. 2 people)</i>	26.- <i>per person</i>	

## PASTA & RISOTTI

Spaghetti or Orecchiette with arrabiata, 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 braised “radicchio”		39.-
Spaghetti “vongole”		38.-
Lobster risotto, black garlic cream and orange zeste		45.-
Carnaroli risotto “Milanese” style with Grana Padano black truffle		48.-
Carnaroli risotto “Milanese” style with Grana Padano		28.-
Mushrooms bolet ravioli,pumkins and grana padano cream		42.-

*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

Pan fried scallops and “foie gras”, pumpkins and “rôsti” potatoes, sage jus		54.-
Calamaretti and fried zucchini, garlic mayonnaise and mild spices	26.-	40.-
Pan fried sea bass, artichoke and mashed potatoes, sundried tomato sauce		48.-
Whole grilled or salt crusted sea bass, steamed vegetables mashed potatoes and « Mediterranean sauce » For two people (35-40 minutes)		148.-

## CARNE

Roasted deer, sweet potatoes, endive and red berry sauce		56.-
Beef tagliata with rocket salad, cherry tomatoes, Grana Padano french fries		48.-
“Rossini” beef filet, seasonal vegetables and truffle mashed potatoes		70.-
Grilled veal “Palermitana” escalope with rocket salad and cherry tomatoes		56.-
Angus Tomahawk T-bone steak (4 weeks dry aged, 1 kg) grilled vegetables and french fries For two people		195.-

## SUPPLEMENTI

Steamed vegetables, mashed potatoes, french fries		10.-
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.-
Revisited cheesecake with mango		15.-
Chocolate fondant with vanilla ice cream (15 minutes)		15.-
Chocolat and halzenut parfait, panna ice cream and caramelized apples		15.-
Assortment of cheese		18.-
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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