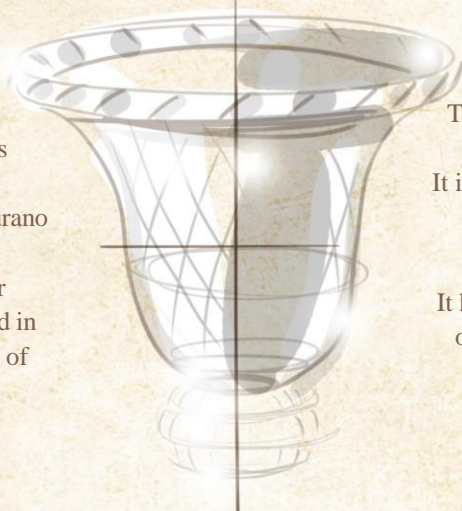


## Trois Verres, Three Chandeliers

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	36.-
Ravioli with ricotta cheese and spinach, butter and toasted hazelnuts	32.-
Veal ravioli with Grana Padano et veal jus	36.-
Veal ravioli with foie gras sauce and seasonal black truffle	52.-

## GRAND THEATRE MENU

68.-  
*3 dishes*

“Tortellini in brodo”  
Red beetroot and ginger

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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 dishes*  
*Minimum for two-person par table*

Scallop carpaccio  
Passion fruit, artichoke Jerusalem  
Vervain crumble

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Veal ravioli with Grana Padano et black truffle

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Roasted farmer chicken, endive and violet potatoes, morels sauce

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“Éclair » raspberries and citrus fruits

## 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.

## 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.-
“Tortellini in brodo”, red beetroot and ginger	18.-	32.-
Octopus carpaccio, lettuce and “Bottarga”	29.-	45.-
Scallop carpaccio, passion fruit, artichoke Jerusalem, vervain crumble	26.-	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 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”		28.-
Spaghetti “Cacio e pepe” with guanciale et truffle uncinatum		48.-
Paccheri with veal ragout and braised “radicchio”		36.-
Spaghetti “vongole”		38.-
Lobster risotto, black garlic cream and orange zeste		45.-
Carnaroli risotto “Milanese” style with Grana Padano black truffle		48.-
Carnaroli risotto “Milanaise” style with Grana Padano		28.-
Mushrooms bolet ravioli, black garlic grana padano cream		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*  
 8,1% VAT

## 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

Braised Beef cheek, Roasted pumpkins and mashed potatoes Black Truffe jus		45.-
Beef tagliata with rocket salad, cherry tomatoes, Grana Padano french fries		48.-
Roasted farmer chicken, endive and violet potatoes, morels sauce		46.-
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 <i>For two people</i>		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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<i>Origin of the fish: Sea bass: Greece / King Shrimp: Argentina - Bangladesh / Squid: Italy</i>		
<i>Sea Bream: Greece / Salmon: Norway / Turbot: France</i>		
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<i>8,1% VAT</i>		

## 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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