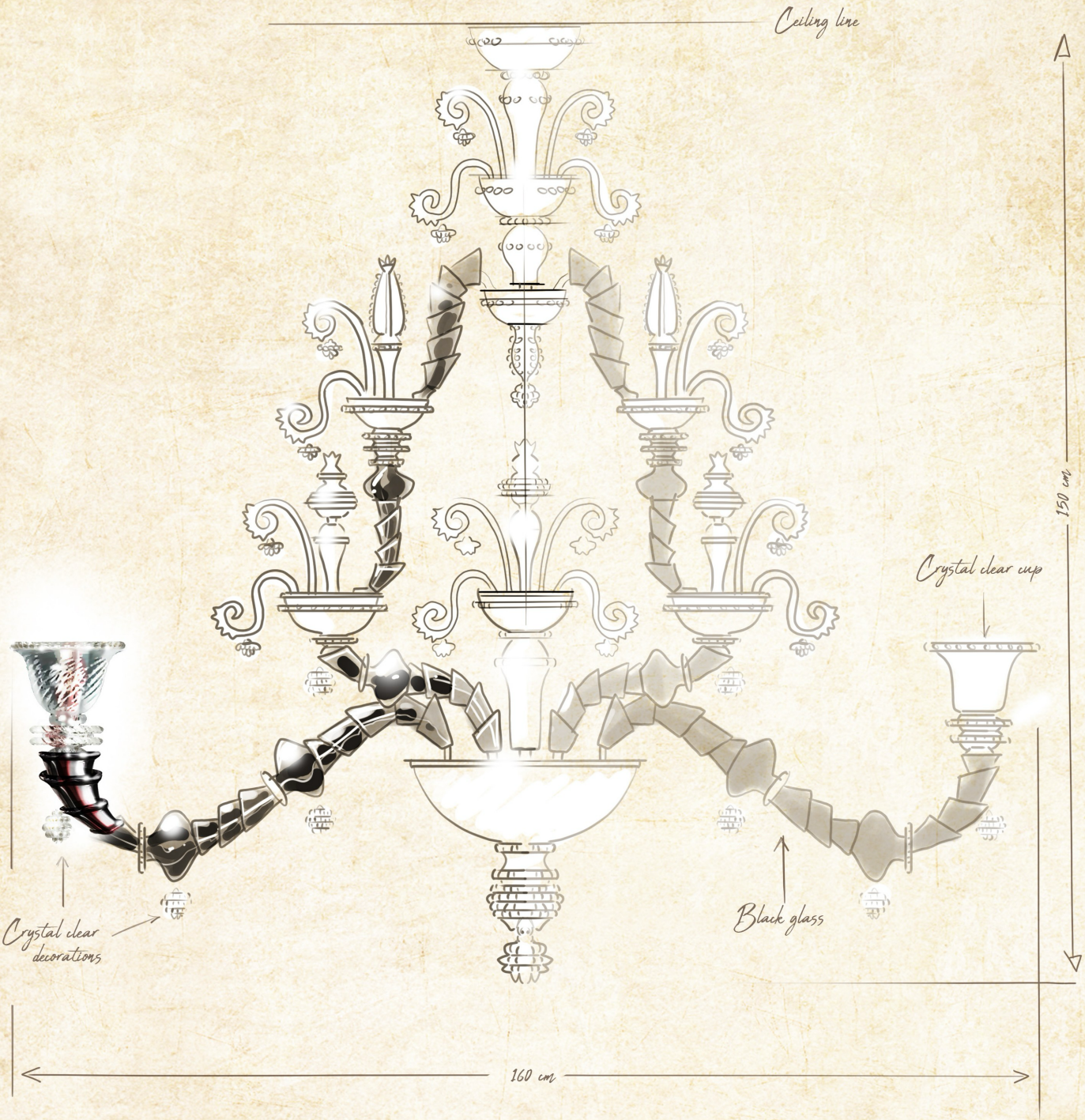


Trois Verres, Three Chandeliers

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 and above your heads with three monumental Murano glass chandeliers; acquired in spring 2018 from the Atelier Barovier & Toso, a company founded in Venice only four years after the creation of Switzerland.



The Atelier was the first to create the original Murano crystal (or Venetian crystal) in 1450. The restaurant's central chandelier named Venezia 1295, is composed of 12 black hand-blown Murano glass sconces with bowls made of transparent crystal. It has a diameter of 160 cm and a height of 150 cm. It is unique piece custom made for the restaurant "Les Trois Verres".

SEASONAL RECOMMENDATIONS

	Starter	Main
Steamed Green Asparagus with Lemon Vinaigrette	24.-	35.-
Steamed Green Asparagus, Mimosa Egg and Lemon Vinaigrette	26.-	36.-
Spinach and Ricotta Ravioli with Brown Butter and Grana Padano Velouté		36.-
Risotto or Tagliolini with Asparagus		38.-
Veal Ravioli with Sage, Grana Padano Velouté and Reduced Jus	24.-	36.-

Please specify any allergies and/or food intolerances when ordering.
Fish origins: **Sea Bass**: Greece – **Prawns**: Argentina – **Octopus**: Spain/Morocco – **Squid**: Vietnam/Spain
Meat origins: **Chicken**: France/Switzerland - **Beef**: France/Germany/Switzerland - **Veal** : Switzerland/Germany/France
VAT 8,1 %

GRAND THEATRE MENU

68.-

3 courses

"Tortellini in Brodo"
Red Beet and Ginger Broth

———

Beef Tagliata on a Bed of Arugula, Grana Padano and French Fries

———

Sicilian Cannoli with Ricotta and Chocolate Sorbet

« MURANO MENU»

89.-

4 courses
Minimum for two persons per table

Scallop Carpaccio, Jerusalem Artichoke
Passion Fruit, Verbena Crumble

———

Veal and Sage Ravioli
Grana Padano Velouté and Reduced Jus, Black Truffle

———

Roast Chicken from Nant-d'Avril Domain, Rosemary Vitelotte Potatoes
Orange Confit Endive and Morel Sauce

———

Citrus and Raspberries Éclair

CHEF'S MENU

120.-

6 courses

Menu for all guests at the table

Our Chef Roberto Benvegnu offers you're a "discovery" menu
featuring 6 emblematic dishes from Les Trois Verres. A culinary journey at the heart of Italian cuisine.
The menu can be adapted according to your allergies or food intolerances.

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ANTIPASTI

	Starter	Main
Mixed salad	12.-	
Arugula, cherry tomatoes, and Grana Padano shavings	15.-	
Les Trois Verres-style Caesar Salad with crispy bacon	19.-	28.-
Vitello Tonnato	26.-	45.-
Fennel and Basil Velouté, Ginger Shrimps Fritters	23.-	36.-
Scottish Salmon Carpaccio, Beetroot, Sesame, and Almonds	25.-	42.-
Octopus Carpaccio with Lemon Vinaigrette, Lettuce, Green Apple and Mullet "Bottarga"	29.-	45.-
Burrata, Parma Ham, and Grilled Zucchini	28.-	44.-
Veal Tartare, Asparagus Brunoise, and Mimosa Egg	26.-	45.-
Antipasti Platter: Buffalo Mozzarella, Assortment of Italian Charcuteries, Vitello Tonnato *(min. 2 persons)*	28.- per person	

PASTA & RISOTTI

Spaghetti or Orecchiette with Arrabbiata or Carbonara sauce *(gluten free pasta on request)*	28.-
Spaghetti or Tagliolini Bolognese	32.-
Orecchiette with Cherry Tomatoes, Garlic, Basil, and Warm Burrata	36.-
Spaghetti "Cacio e Pepe"	28.-
Spaghetti "Cacio e Pepe" with Guanciale and Summer Truffle	48.-
Spaghetti "Vongole"	38.-
Paccheri with Veal Ragout and Morels	39.-
Tagliolini with Lobster and Orange Zest	48.-
Carnaroli Risotto Milanese Style with Grana Padano	28.-
Carnaroli Risotto Milanese Style with Grana Padano and Black Truffle	48.-
Vegetarian Carnaroli Risotto with Parsnip, Black Garlic, Lemon Tomato Concasse, Pine Nuts	35.-

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PESCE

	Starter	Main
Sole Fillet Meunière with Orange, White Asparagus, and Green Beans		58.-
Calamaretti and Fried Zucchini, Garlic Mayonnaise with Mild Spices	26.-	42.-
Roasted Sea Bass Fillet, Mashed Potatoes, Artichoke and Jerusalem Artichokes Variation, Sun-dried Tomato Pesto		48.-
Whole Sea Bass in Salt Crust or Grilled, Steamed Vegetables, Mashed Potatoes, and Virgin Sauce *(For two persons / 35-40 minutes wait)*		148.-

CARNE

Roasted Lamb Fillet in Pistachio Crust, Parsnips and Roasted Potatoes	48.-
Venetian-style Veal Liver (onion, grapes, pine nuts, parsley) Mashed potatoes and Braised Radicchio	46.-
Beef Tagliata on a Bed of Aurgula, Cherry Tomatoes, Grana Padano, French Fries	48.-
Grilled veal "Palermitana" Scallop with Arugula and Cherry Tomatoes	56.-
Angus Tomahawk T-bone steak *(aged 4 weeks, 1 kg)*, Vegetables Medley, and French fries *(For two persons)*	195.-

SUPPLEMENTI

Steamed Vegetables Bouquet, Mashed Potatoes or French Fries	10.-
Tagliolini, Orecchiette or Rissot with Grana Padano/Saffron/Tomato	12.-

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DOLCE

Mini Cannoli with Ricotta (one piece)	3,50
"Affogato al caffè" (vanilla ice cream, coffee and meringue)	12.-
"Sgroppino" (Prosecco and lemon sorbet)	15.-
"Colonel" Cup (Vodka and lemon sorbet)	18.-
Sicilian Cannolo with Ricotta and Chocolate Sorbet	15.-
Revisited "Cheesecake" Espuma with Red Fruits	16.-
Citrus and Raspberry « Éclair »	15.-
Gourmet Trilogy: Tiramisù, Strawberry Panna Cotta, and Mini Cannoli with Ricotta)	15.
Chocolate Fondant with Vanilla Ice Cream *(15 minutes)*	16.-
Tiramisù	14.-
Cheese Plate	18.-

GELATO & SORBETTI

Gelato: Vanilla, Coffee, Yogurt, Cinnamon, Pistacchio, Amarena

Sorbetti: Red Fruits, Lemon, Passion Fruit, Mango, Chocolate

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

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