

## SEASONAL SUGGESTIONS

course	Starter	Main
Steamed Green Asparagus with Lemon Vinaigrette	23.-	35.-
Steamed Green Asparagus, Mimosa Egg, Lemon Vinaigrette	26.-	36.-
Asparagus Ravioli, Hazelnut Butter and Grana Padano Velouté		36.-
Green Asparagus Risotto or Tagliolini		38.-
Black Truffle Risotto or Tagliolini		48.-
Veal and Sage Ravioli, Grana Padano Velouté with Reduced Jus and Summer Truffle	32.-	48.-
Veal and Sage Ravioli, Grana Padano Velouté with Reduced Jus	24.-	36.-

Please specify any food allergies and/or intolerances when ordering.

Origin of Fish: Sea Bass: Greece/Morocco – Shrimp: Argentina/Philippines – Octopus: Spain/Morocco – Squid: Spain  
Origin of Meats: Chicken: France/Switzerland – Beef: Switzerland /Germany/France – Veal: Germany/France/ Switzerland

VAT 8,1 %

## GRAND THEATRE MENU

68.-

3 courses

Tomato Gazpacho with Basil Pesto, « Stracciatella »

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Beef Tagliata on a Bed of Arugula, Grana Padano  
Fried Potatoes

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Sicilian Cannolo with Ricotta Chocolate Sorbet

## « MURANO MENU »

89.-

4 courses

Minimum for two persons per table

Octopus Carpaccio with Lemon Vinaigrette,  
Lettuce, Green Apple and Mullet « Bottarga »

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Eggplant Ravioli, Cherry Tomato Coulis, and Slices of Parma Ham

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Roasted Lamb Fillet in a Pistachio Crust  
Roasted Parsnip and Potato

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Yogurt Espuma, Mango and Chia Seed Crumble  
Coconut Ice Cream

## CHEF'S MENU

120.-

6 courses

Menu for all guests at the table

Our Chef Roberto Benvegna invites you to explore a « discovery » menu featuring 6 emblematic dishes from the Trois Verres, offering a culinary experience at the heart of Italian cuisine. The menu can be adapted according to your food allergies or intolerances.

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## ANTIPASTI

	<b>Starter</b>	<b>Main</b>
<b>course</b>		
Mixed Salad	12.-	
Arugula, Cherry Tomatoes and Slices of Grana Padano	15.-	
Les Trois Verres Style Caesar Salad with Crispy Bacon	19.-	28.-
Vitello Tonnato	26.-	45.-
Tomato Gazpacho and Basil Pesto, « Stracciatella »	19.-	32.-
Sea Bream Ceviche with Green Lime and Coconut Milk, Venere Rice, Cucumber Julienne, and Coriander Yogurt	26.-	42.-
Octopus Carpaccio, Lemon Vinaigrette, Lettuce, Green Apple And Mullet « Bottarga »	29.-	45.-
Burrata, Parma Ham and Grilled Zucchini	28.-	44.-
Italian-Style Beef Tartare « Bell Pepper, Grana Padano, Capers and Olives »	21.-	39.-
Antipasti Platter, Buffalo Mozzarella, Assortment of Italian Charcuterie, Vitello Tonnato (Minimum 2 persons)	28.- per person	

## PASTA & RISOTTI

Spaghetti or Orecchiette with Arrabbiata or Carbonara Sauce (gluten-free 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 Ragù and Morels	39.-
Tagliolini with Calamaretti and Zucchini, Toasted Pine Nuts	38.-
Milanese Carnaroli Risotto and Grana Padano	28.-
Milanese Carnaroli Risotto and Grana Padano with Black Truffle	48.-
Eggplant Ravioli, Cherry Tomato Coulis, and Slices of Parma Ham	36.-

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## PESCE

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Grilled Tuna Steak, « Eggplant Caponata », Cassava Chips, Chimichurri Sauce		44.-
Calamaretti and Fried Zucchini, Mild Spice Garlic Mayonnaise	26.-	42.-
Roasted Sea Bass, Zucchini Variations, Mediterranean Sauce		48.-
Whole Sea Bass in Salt Crust or Grilled, Steamed Vegetables, Mashed Potatoes and Virgin Sauce <i>(for two persons / 35-40 minutes wait)</i>		148.-

## CARNE

Roasted Lamb Fillet in Pistachio Crust, Roasted Parsnip and Potato		48.-
Beef Fillet Teriyaki and Sesame Style, Sweet Potato Compote and Lettuce		54.-
Beef Tagliata on a Bed of Arugula and Cherry Tomatoes, Grana Padano, Fried Potatoes		48.-
Veal Escalope « Palermitana » Grilled with Arugula and Cherry Tomatoes		56.-
Angus Beef Tomahawk Rib (aged 4 weeks, 1 kg), Mixed Vegetables, French Fries <i>(For two persons)</i>		195.-

## SUPPLEMENTI

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

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