



## Trois Verres, Trois Lustres

Our chef Daniele Piccinini and our director Angelo Ruggeri invite you to discover an authentic and unique culinary universe in a place that exudes Italy.

Southern savoir-faire not only on your plate, but also above your head, with the spring 2018 acquisition of three monumental chandeliers. Made of Murano glass, designed and manufactured by Atelier Barovier & Toso, a company founded in 1925 in Venice, 4 years after the creation Switzerland.



The Atelier was at the origin of the creation of Murano crystal (or Venetian crystal) in 1450. The restaurant's central chandelier, Venezia 1295, features 12 arms of hand-blown black Murano glass. The cups are made of transparent crystal. It measures 160 cm in diameter and 150 cm in height. This is a unique piece, custom-made for the restaurant Les Trois Verres.

## GRAND THÉÂTRE MENU

68.-

3 dishes

Cream of squash soup with toasted seeds, del plin squash ravioli

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Beef tagliata on a bed of arugula, Grana Padano, fries

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Sicilian Cannolo with ricotta and chocolate sorbet

## MURANO MENU

89.-

4 dishes

Two people per table minimum

Carpaccio of gambero rosso, tzatziki, fennel crumble, chamomile lemon sauce

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Veal ravioli with sage, Grana Padano velouté, seasonal black truffle

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Low-temperature guinea fowl supreme, sautéed wild mushrooms, pomegranate jus

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Revisited caramelized apple tartlet, vanilla cream, cinnamon cookie

## CHEF'S MENU

120.-

6 dishes

Menu for all guests at the table

Our chef Daniele Piccinini proposes a discovery menu based on 6 emblematic dishes from Les Trois Verres.

A culinary experience at the heart of Italian cuisine.

The menu can be adapted to suit your food allergies or intolerances.

## ANTIPASTI

	Starter	Dish
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Cream of squash soup with toasted seeds, del plin squash ravioli	19.-	
Vitello tonnato	26.-	45.-
Fried calamaretti and zucchini tempura, homemade horseradish mayonnaise	25.-	
Carpaccio of gamberro rosso, tzatziki, fennel crumble, chamomile lemon sauce	36.-	58.-
Iberian cured ham, pane con pomodoro	29.-	
Cromesquis of shredded beef, apricot confit, tomato chutney, watercress	26.-	
Creamy burrata, Parma ham, figs	28.-	36.-
Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato (Minimum 2 peopld)	28.- <i>per person</i>	

## PASTE & RISOTTI

Spaghetti "Cacio e pepe"	28.-
Spaghetti "Cacio e pepe", guanciale and seasonal truffle	45.-
Orecchiette with cherry tomatoes, garlic, basil and warm burrata	32.-
Paccheri with veal ragout and cime di rapa	36.-
Penne carbonara	29.-
Ravioli stuffed with squash, braised radicchio, Grana Padano velouté, licorice jus	32.-
Tagliolini with lemon, cipollotto, prawn tartar, crispy Pugliese bread	36.-
Veal ravioli with sage, Grana Padano velouté, reduced jus	32.-
Seasonal black truffle supplement	48.-
Carnaroli risotto with fine herbs, knife-cut beef tartare, grated castelmagno cheese	34.-
Milanese carnaroli risotto with Grana Padano	28.-
Seasonal black truffle supplement	48.-
Seasonal black truffle tagliolini or risotto	48.-

## PESCE

Fried calamaretti and zucchini tempura, homemade horseradish mayonnaise	42.-
Snacked turbot fillet, artichoke variation, vanilla beurre blanc	49.-
Italian cuttlefish a la plancha, mashed potatoes with lemon, pakchoi, sauce vierge	42.-
Roasted octopus, chickpea hummus, melting guanciale, toasted sesame sauce	45.-
Whole sea bass in salt crust or grilled, steamed vegetables, mashed potatoes and sauce vierge (For two people / 35-40 minutes preparation time)	138.-

## CARNE

Low-temperature guinea fowl supreme, sautéed wild mushrooms, pomegranate jus	45.-
Slow-cooked "Jussy" pork tenderloin confit, squash compote with paprika, sautéed chard chops with mushroom sauce	42.-
Beef tagliata on a bed of rocket and cherry tomatoes, Grana Padano, country fries	48.-
Grilled veal cutlet Palermo-style, saladine and cherry tomatoes	54.-
Tomahawk Angus prime rib (rassie 4 semaines, 1.2 kg), sautéed mixed vegetables, country fries (For two people)	178.-

## CONTORNI

Steamed vegetable bouquet	10.-
Mashed potatoes	10.-
Potato fries	10.-
Tagliolini or orecchiette	12.-
Risotto with Grana Padano, saffron or tomato	12.-



## DOLCI

Mature cheese platter	18.-
Mini Sicilian ricotta cannoli (per piece)	3.50
Tiramisu	14.-
Chocolate cake with vanilla ice cream (15 minutes preparation time)	16.-
Revisited caramelized apple tartlet, vanilla cream, cinnamon cookie	14.-
Lightly sautéed figs flavored with mint, dark chocolate cream and sorbet	15.-
Sicilian Cannolo with ricotta, pistachio sorbet	12.-
Café gourmand - Mini Sicilian cannolo, red fruit panna cotta, tiramisu	15.-
Affogato al caffè	15.-
Sgroppino - lemon sorbet with prosecco	15.-
Coupe Colonel - lemon sorbet with Belvedere vodka	18.-

## GELATI & SORBETTI

**Gelati** : Coffee, hazelnut, stracciatella, vanilla, amarena

**Sorbetti** : Chocolate, passion fruit, lemon, red fruit, fig

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

Origin of fish : **Sea bass** : Grèce, Maroc - **Prawns** : Argentine, Philippines – **Octopus** : Espagne, Maroc - **Squidr** : Espagne

Origin of meat: **Chicken** : Suisse, France - **Beef** : Suisse, France – **Veal** : Suisse, France

## DIGESTIVE

### GRAPPA / EAU DE VIE

Grappa Barricata Franciacorta - 40°	14.-
Grappa Bianca Nardini - 50°	14.-
Grappa Barricata Nardini - 50°	15.-
Williamine Morand - 43°	16.-
Abricotine - 43°	16.-
Grappa Tignanello - 42°	20.-
Grappa di Bolgheri Sassicaia - 40°	25.-
Eligo dell'Ornellaia - 42°	25.-
Berta Tre Soli -Tre 43°	25.-

### LIQUOR

Limoncello Costiera Calabria - 25°	12.-
Amaro Averna - 29°	12.-
Amaro Montenegro - 23°	12.-
Vecchio Amaro del Capo - 35°	12.-
Branca Menta - 35°	12.-
Fernet Branca - 35°	12.-
Cynar - 16.5°	12.-
Amaretto Disaronno - 28°	12.-
Jägermeister - 35°	12.-
Sambuca - 40°	12.-
Get 27 - 21°	12.-
Chartreuse jaune - 43°	20.-
Ricard - 45°	12.-
Bailey's - 17°	14.-
Grand Marnier - 40°	18.-
Cointreau - 40°	18.-

### VODKA

Belvedere - 40°	18.-
Absolut - 40°	15.-
Beluga - 40°	28.-

### TEQUILA

Don Julio Reposado - 38°	15.-
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Don Julio Blanco - 38°	15.-
Patron Silver - 40°	15.-

### GIN

Gordon's - 37.5°	14.-
Hendrick's - 41.4°	18.-
Tanqueray - 43.1°	18.-
Gin Mare - 42.7°	16.-
Sipsmith - 41.6°	20.-
Malfy Limone, Arrancia, Rosa- 41°	18.-

### RHUM / BRANDY

Zacapa 23 - 40°	24.-
Havana 7 - 40°	16.-
Havana 3 - 40°	14.-
Diplomatico - 40°	24.-
Diplomatico Ambassador - 40°	36.-
Davidoff XO - 40°	45.-
Hennessy Cognac - 40°	20.-
De Castelfort Armagnac - 40°	18.-

### WHISKY / SCOTCH

Red Label - 40°	16.-
Black Label 12 - 40°	20.-
Blue Label - 40°	38.-
Oban 14 - 43°	24.-
Macallan 12 - 40°	20.-
Hibiki Japanese Harmony - 43°	28.-
Monkey Shoulder - 40°	16.-
Ballantine's - 40°	18.-
Jack Daniel's - 40°	18.-
Jameson - 40°	16.-
Lagavulin 16 - 43°	18.-
Glenkinchie 12 - 43°	42.-
Glenfiddich 21 - 40°	38.-

Tous nos prix sont en CHF, TVA (8.1%) et service inclus.

La liste de nos allergènes est disponible sur demande auprès de nos équipes.

# DRINKS

## Hot drinks

Ristretto, espresso, coffee		4.80
Cappuccino, latte		5.50
Tea, infusion		6.-

## Softs

Coca-Cola, Coca Cola Zero, Fanta, Sprite	50cl	6.-
Ice tea peach or lemon *	33cl	6.-
Schweppes tonic	25cl	6.-
Red bitter	10cl	6.-
Crodino	17.5cl	6.-
Orange juice, pineapple juice, peach juice, apple juice	25cl	5.-
Mint or grenadine syrup *	30cl	3.-

## Beers

Moretti	30cl	6.50.-
Moretti	50cl	9.-
Baladin Nazionale	33cl	9.-
Baladin Isac	33cl	9.-

## Waters

Still water Panna *	50cl	6.-
Sparkling water San Pellegrino	50cl	6.-
Still water Panna	75cl	9.-
Sparkling water San Pellegrino	75cl	9.-

→ Low-price drinks are marked with this symbol \*