



TROIS VERRES

Trois Lustres



Our director, Angelo Ruggeri, invites you on a journey through the landscapes and terroirs of the Italian Alps. Discover exceptional wines perfectly paired with the authentic and inventive cuisine of our Chef, Daniele Piccinini.

His plates are true works of art, vibrant compositions of color, playful textures, and contrasting flavors that evolve with the seasons. His passion is for all that is beautiful and delicious.

Honoring Italian craftsmanship at Les Trois Verres, the central chandelier is a one-of-a-kind piece crafted exclusively for the restaurant. Made of Murano glass, hand-blown and spun, it embodies a rare art form.

GRAND THÉÂTRE MENU

68.-
3 dishes



Celeriac, apple and fregola sarda soup



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



Sicilian cannolo with ricotta and chocolate sorbet

MURANO MENU

89.-
4 dishes

Menu for two people per table minimum



Citrus-marinated scallop ceviche, puffed rice, crispy vegetables, panzanella sauce



Ravioli stuffed with lobster, cauliflower, cardoncelli, samphire



Long-cooked veal cheek, mashed potatoes with olive oil, sautéed spinach



Millefeuille with red fruits and vanilla whipped cream

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.

*All our prices are in chf, VAT (8.1%) and service included.
The list of our allergens is available on request from our teams.*

ANTIPASTI



	Entrée	Plat
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Celeriac, apple and fregola sarda soup	19.-	
Saladine of octopus, asparagus, potatoes, ponzu sauce	26.-	
Vitello tonnato	26.-	45.-
Fried calamaretti and zucchini tempura, homemade horseradish mayonnaise	25.-	
Citrus-marinated scallop ceviche, puffed rice, crispy vegetables, panzanella sauce	34.-	48.-
Bellota iberico ham, pane con pomodoro	29.-	
Creamy burrata, Parma ham, candied San Marzano tomatoes	28.-	36.-
Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato (<i>Minimum 2 people</i>)	28.- / <i>personne</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.-
Veal ravioli with sage, foie gras sauce and seasonal black truffle	56.-
Half-paccheri with braised beef cheek, shallot, aged Sicilian ricotta cheese	38.-
Rigatoni carbonara	29.-
Ravioli stuffed with lobster, cauliflower, cardoncelli, samphire	39.-
Tagliolini with lemon, cipollotto, prawn tartar, crispy Pugliese bread	36.-
Veal ravioli with sage, Grana Padano velouté, reduced jus	32.-
<i>Seasonal black truffle supplement</i>	48.-
Carnaroli risotto with 30-month aged parmesan, sautéed chicory, mini veal polpette with tomato sauce	34.-
Milanese carnaroli risotto with Grana Padano	28.-
<i>Seasonal black truffle supplement</i>	48.-
Seasonal black truffle tagliolini or risotto	48.-

PESCE



Fried calamaretti and zucchini tempura, homemade horseradish mayonnaise	42.-
Sole meunière, declinaison of asparagus, homemade gnocchetti, wild garlic oil	54.-
Roasted monkfish fillet, mashed potatoes and broad beans, fennel, rock fish sauce	45.-
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 <i>(For two people / 35-40 minutes preparation time)</i>	138.-

CARNE



Duck breast lacquered with maple syrup and its cromesquis with leg confit, green cabbage, kumquat jus	42.-
Long-cooked veal cheek, mashed potatoes with olive oil, sautéed spinach	54.-
Beef tagliata on a bed of arugula, Grana Padano, fries	48.-
Grilled Palermitana veal cutlet, saladine and cherry tomatoes	54.-
Tomahawk Angus prime rib (stale 4 weeks, 1.2kg), sautéed mixed vegetables, country fries <i>(For two people)</i>	178.-

CONTORNI



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

Origin of fish :

Bar : Greece, Morocco - Gambas : Argentina, Philippines – Poulpe : Spain, Morocco –
Octopus : Spain, Atlantic (FAO 41) - Lotte : Spain, Holland - Sole : France, Holland

Origin of meat:

Beef : Switzerland, France – Veal : Switzerland, France – Duck : France, Poland

Truffle species : « Melanosporum », « Uncinatum »

All our bread and bakery products come from Switzerland