



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



Minestrone of spring vegetables and herbs



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



Home-made tiramisu

MURANO MENU

89.-
4 dishes

Menu for two people per table minimum



Gambero rosso from Italy just seared, peas, citrus beurre blanc



Risotto 30/30 - Parmesan matured for 30 months, traditional Modena balsamic matured for 30 years



Pluma of grilled Iberian pork, mixed carrots, röstis, salmoriglio sauce



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



	Starter	Main course
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Minestrone of spring vegetables and herbs	17.-	
Home-made wagyu beef gyozas with consommé, shitake, carrots	24.-	
Vitello tonnato	26.-	45.-
Fried calamaretti and vegetable tempura, horseradish sauce	25.-	42.-
Gambero rosso from Italy just seared, peas, citrus beurre blanc <i>Caviar supplement +6.-</i>	32.-	48.-
Bellota iberico ham, pane con pomodoro	29.-	
Creamy burrata, San Daniele cured ham, just-snacked peach	26.-	36.-
Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato (<i>Minimum 2 people</i>)	28.- <i>per person</i>	

PASTE & RISOTTI



Spaghetti "Cacio e pepe" <i>Guanciale supplement +7.-</i> <i>Seasonal black truffle supplement, 4 grams +7.-</i>		28.-
Homemade potato gnocchi with wild mushrooms, half-cooked veal tartare		36.-
Orecchiette with cherry tomatoes, garlic, basil and warm burrata		32.-
Veal ravioli with sage, Grana Padano velouté, reduced jus <i>Seasonal black truffle supplement, 8 grams +14.-</i>		32.-
Rigatoni carbonara		29.-
Ravioli stuffed with asparagus, vongole veraci and home-made preserved San Marzano tomatoes		36.-
Tagliolini with basil pesto, tuna tartar and lime		34.-
Crab risotto with granny smith apple and basil		32.-
Risotto 30/30 - Parmesan matured for 30 months, traditional Modena balsamic matured for 30 years		34.-

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PESCE



Grilled Italian squid, eggplant caponata, citrus virgin sauce	42.-
Red tuna milanese style, mashed potatoes with lemon, sautéed baby spinach, homemade mayonnaise with basil and bergamot	45.-
Steamed and caramelised fillet of bass with teryiaki sauce, braised lettuce, potato and red onion tart	48.-
Whole sea bass in salt crust or grilled, steamed vegetables, mashed potatoes and mediterranean sauce <i>(For two people / 35-40 minutes preparation time)</i>	138.-

CARNE



Pluma of grilled Iberian pork, mixed carrots, röstis, salmoriglio sauce	49.-
Yellow farm chicken breast, asparagus, mashed potatoes, morel mushroom sauce	42.-
Beef tagliata on a bed of arugula, Grana Padano, fries	48.-
Grilled Palermitana veal cutlet (250g), saladine and cherry tomatoes	52.-
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 with butter or tomato sauce	12.-
Risotto with Grana Padano or saffron	12.-

Origin of fish : Sea bass : Greece, Morocco - Crab : FAO 21 – Tuna : FAO 71 - Squid : Spain, Italia –
Vongole : Italia – Gambero rosso : Italia

Origin of meat : Chicken : Switzerland - Beef : Switzerland, France – Veal : Switzerland, France – Pork : Spain

Truffle species : « Uncinatum », « Tuber Aestivum »

All our bread and bakery products come from Switzerland

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DRINKS



Hot drinks

Ristretto, espresso, coffee		4.80
Capuccino, 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.-
Bitter rouge	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 ●

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