



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.

SEASON'S SUGGESTIONS



	Starter	Main course
Tomato and melon gazpacho, stracciatella, basil	18.-	
Beef tartare, creamy burrata, artichoke saladine, seasonal black truffle	27.-	39.-
Sea bass ceviche, citrus gaspacho, avocado, almonds	26.-	36.-



Spaghetti alle vongole veraci		36.-
Ravioli stuffed with eggplant, tomatoes, burrata cheese, slices of cured ham		34.-
Tagliolini aglio, olio et peperoncino, langoustine tartare, parsley		36.-
Sea food paccheri for 2	per person /	52.-



Sesame tuna tataki, green bean and spring onion saladine, yellow tomato coulis		42.-
Black cod marinated in miso, lemon risotto, shiitake, sautéed spinach shoots		39.-



Rosé veal filet mignon, mashed potatoes with olive oil, roasted eggplant, lemon thyme jus reduction		58.-
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CHEF'S SUGGESTIONS



Lightly seared Italian red shrimp carpaccio, mashed avocado, citrus		54.-
Lake Geneva perch fillets meunière-style, baby greens salad, country-style fries		52.-

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

GRAND THÉÂTRE MENU

68.-
3 dishes



Tomato and melon gazpacho, stracciatella, basil



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



Sea bass ceviche, citrus gaspacho, avocado, almonds



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.

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ANTIPASTI



	Starter	Main course
Salad with gambas Trois Verres-style	26.-	
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Vitello tonnato	26.-	45.-
Fried calamaretti and vegetable tempura, horseradish sauce	25.-	42.-
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"	29.-
<i>Guanciale supplement +7.-</i>	
<i>Seasonal black truffle supplement, 4 grams +7.-</i>	
Orecchiette with cherry tomatoes, garlic, basil and warm burrata	32.-
Veal ravioli with sage, Grana Padano velouté, reduced jus	32.-
<i>Seasonal black truffle supplement, 8 grams +14.-</i>	
Rigatoni carbonara	29.-
Crab risotto with granny smith apple and basil	32.-
Risotto 30/30 - Parmesan matured for 30 months, traditional Modena balsamic matured for 30 years	28.-

PESCE



Grilled Italian squid, eggplant caponata, citrus virgin sauce	42.-
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.-

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CARNE



Pluma of grilled Iberian pork, mixed carrots, röstis, salmoriglio sauce	49.-
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 : Gambas : Argentina - Squid : Italy - Sea bass : Greece, Turkey - Vongole : Italy -
Langoustine : Western Indian Ocean - Crab : North-West Atlantic - Tuna : Center-West Pacific -
Black Cod : North-East Pacific

Origin of meat : Beef : Switzerland – Veal : Switzerland – Pork : Spain

Truffle species : « Uncinatum », « Tuber Aestivum »

All our bread and bakery products come from Switzerland

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