



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
Cream of squash soup with toasted seeds, ravioli del plin	16.-	
Scallop ceviche, brunoise of fennel and gazpacho, marinated purple carrots, bergamot	29.-	42.-



Tagliolini with porcini mushrooms and red shrimp	48.-
Ravioli stuffed with squash, sautéed black cabbage, Parmesan cheese, n'duja	34.-
Pumpkin risotto, salted ricotta cheese	29.-
Veal ravioli with sage, foie gras sauce, seasonal truffle	56.-



Grilled octopus, squash compote, sweet and sour radicchio, EVO oil with parsley and lemon	45.-
Beef tenderloin, Jerusalem artichoke variation, mashed potatoes, chanterelle sauce	55.-
Veal ossobuco and gremolata, risotto alla Milanese	45.-

CHEF'S SUGGESTIONS



	Starter	Main course
Roasted scallops, cauliflower purée, parsley, seasonal black truffle	32.-	45.-
Risotto with Plainpalais cardoons, purple prawns, smoked burrata		38.-
Pink beef fillet, pan-fried foie gras, squash compote, spinach, reduced gravy		59.-

*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

69.-
3 dishes



Cream of squash soup with toasted seeds, ravioli del plin



Beef tagliata on a bed of arugula, cherry tomatoes, Grana Padano cheese,
country fries



Home-made tiramisu

LITTLE CHRISTMAS MENU

95.-
4 dishes

Menu for two people per table minimum
Special Christmas Menu



Roasted scallops, cauliflower purée, parsley, seasonal black truffle



Risotto with Plainpalais cardoons, purple prawns, smoked burrata



Pink beef fillet, pan-fried foie gras, squash compote, spinach, reduced gravy



Pistachio crème brûlée, mandarin sorbet, sweet and savoury pistachios

CHEF'S MENU

129.-
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



	Entrée	Plat
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.-
Tomato meatballs, sautéed wild mushrooms, parmesan mousseline	23.-	
Creamy burrata, San Daniele cured ham, grilled zucchini	28.-	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"	28.-
Spaghetti "Cacio e pepe", guanciale, seasonal truffle	45.-
Orecchiette with cherry tomatoes, garlic, basil and warm burrata	32.-
Veal ravioli with sage, Grana Padano velouté, reduced jus <i>Seasonal truffle supplement, 8 grams +16.-</i>	32.-
Paccheri alla genovese (slow-cooked braised beef)	36.-
Rigatoni carbonara	29.-
Risotto 30/30 - Parmesan matured for 30 months, traditional Modena balsamic matured for 30 years	34.-

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PESCE



Fried calamaretti and vegetable tempura, horseradish sauce	42.-
Roasted dentex on the skin, mashed potatoes with olives, celery, sautéed oyster mushrooms, citrus sauce vierge	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



Suckling pig cooked twice, breast and rack, pepper piperade, fennel purée, apple, marjoram jus	46.-
Beef tagliata on a bed of arugula, Grana Padano, fries	48.-
Grilled Palermitana veal cutlet, saladine and cherry tomatoes	54.-
Irish Angus Tomahawk 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.-
Mashed potatoes with seasonal truffle	12.-
Potato fries	10.-
Tagliolini or orecchiette with butter or tomato sauce	12.-

Origin of fish : Calamaretti : Patagonia – Scallop : USA and France –
Gambero rosso : Italy – Octopus : Spain – Dentex : Mediterranean –
Sea bass : Greece and Turkey

Origin of meat : Beef : Switzerland and France –
Veal : Switzerland and France – Suckling pig : Switzerland – Pork : Italy

Truffle species : « Uncinatum » or « Melanosporum »

All our breads and bakery products come from Switzerland

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