

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.

OUR SIGNATURE DISHES



ANTIPASTI



| | Starter | Main course |
|-------------------------------------------------------------------------------------------------------------------|-------------------|-------------|
| Vitello tonnato | 26.- | 45.- |
| Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato <i>(Minimum 2 people)</i> | 28.- / per person | |

PASTE



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| Spaghetti cacio e pepe | 28.- |
| Spaghetti cacio e pepe, guanciale, seasonal truffle | 45.- |
| Veal ravioli with sage, Grana Padano velouté, reduced jus <i>Seasonal truffle supplement, 8 grams +16.-</i> | 32.- |
| Rigatoni carbonara | 30.- |

CARNE



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| Beef tagliata on a bed of arugula, Grana Padano, fries | 48.- |
| Grilled Palermitana veal cutlet, saladine and cherry tomatoes | 54.- |

DOLCI



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| Tiramisu della casa | 14.- |
| Mini Sicilian ricotta cannolo <i>(per piece)</i> | 3.50 |
| Affogato al caffè | 15.- |
| Gourmet coffee or tea – <i>Mini Sicilian cannolo, red fruits panna cotta, tiramisu</i> | 15.- |

THE CHEF'S SUGGESTIONS



| | Starter | Main course |
|------------------------------------------------------------------|---------|-------------|
| Roasted scallops, cauliflower purée, parsley, black truffle | 32.- | 45.- |
| Risotto with Plainpalais cardoons, purple prawns, smoked burrata | | 38.- |

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

GRAND THÉÂTRE MENU

3 dishes - 69.-



Carrot and lemongrass soup, ravioli del plin



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



Tiramisu della casa

CHEF'S MENU

4 dishes - 95.-

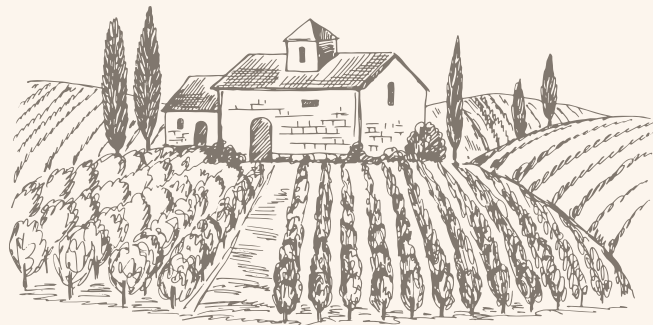
6 dishes - 109.-



Carte blanche to the Chef !

Our chef Daniele Piccinini offers a discovery menu featuring several of Les Trois Verres' signature dishes. 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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OUR WINTER MENU



ANTIPASTI



| | Starter | Main course |
|----------------------------------------------------------------------------------------------------------------------|---------|-------------|
| Mesclun salad | 12.- | |
| Arugula, cherry tomatoes and slices of Grana Padano | 15.- | |
| Miso-glazed pork belly, parsnips, puntarelle, quince chutney, ginger and lime | 26.- | |
| Carrot and lemongrass soup, ravioli del plin | 17.- | |
| Creamy Burratina cheese from Puglia, artichoke salad, arugula pesto, seasonal black truffle | 29.- | |
| Sea bass sashimi, green apple gazpacho, mint-marinated zucchini, Beluga black lentils, yogurt and cucumber ice cream | 28.- | 44.- |

PASTE & RISOTTI



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| Ravioli stuffed with veal ossobuco, saffron cream sauce, bone marrow, rosemary-reduced jus | 38.- |
| Homemade potato gnocchi, fresh artichokes, wild prawns, lobster sauce | 34.- |
| Tagliolini with lemon, spring onion, finely chopped squid sautéed | 32.- |
| Risotto with cardoons, sausage, and Castelmagno cheese | 29.- |

PESCE



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| Seared John Dory fillet, Jerusalem artichoke, caramelized shallots, citrus meunière sauce | 54.- |
| Braised sea bass fillet, tender leeks, sweet potatoes, Chasselas white butter sauce | 48.- |

CARNE



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| Lamb in three stages - Pearl saddle, slow-cooked shoulder, cromesquis-style leg, melt-in-the-mouth parsnips, spinach, mustard seed pickles | 49.- |
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CONTORNI



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|-------------------------------------------------------|------|
| 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.- |

DOLCI



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|--------------------------------------------------------------------------------------------------|------|
| Mature cheese platter | 18.- |
| Chocolate moelleux with vanilla ice cream (<i>15 minutes preparation time</i>) | 16.- |
| Cheesecake craving - matcha tea crumble, Earl Grey cream, caramelized apples, green apple sorbet | 15.- |
| Rum baba, lemon whipped cream, red berries | 14.- |
| Sgroppino – <i>Lemon sorbet with prosecco</i> | 15.- |
| Coupe Colonel – <i>Lemon sorbet with Belvedere vodka</i> | 18.- |

GELATI & SORBETTI



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|---------------------------------------------------------------------|-------------------|
| Gelati : <i>Vanilla, coffee, pistachio, hazelnut, stracciatella</i> | One scoop 6.- |
| Sorbetti : <i>Lemon, sango, green apple, chocolate, red berries</i> | Two scoops 10.- |
| | Three scoops 14.- |

Origin of fish : Sea bass : Europe and Corsica – Prawns : Argentina –
Squid : Argentina – John Dory fish : Corsica
Origin of meat : Beef : Switzerland and Germany - Veal : Switzerland and Italy –
Lamb : Switzerland – Pork : Switzerland
Truffle species : « *Uncinatum* » or « *Melanosporum* »
All our breads and bakery products come from Switzerland

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