

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



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



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

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.-

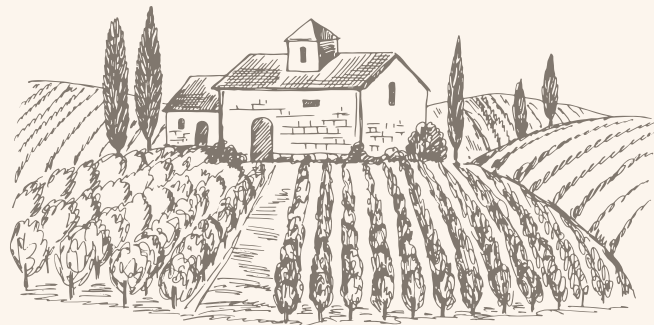
6 dishes - 109.-



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 SEASONAL 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



Ravioli stuffed with veal ossobuco, saffron cream sauce, bone marrow, rosemary-reduced sauce	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.-



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PESCE



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



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



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 : 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