

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 MENU



ANTIPASTI



	Starter	Main course
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Beef carpaccio with a salad of green asparagus, arugula, Parmesan	28.-	44.-
Beetroot and watermelon gazpacho with feta and fresh mint	16.-	
Creamy Burratina from Puglia, Sicilian eggplant caponata, Culatello ham, homemade focaccia with olive oil	28.-	44.-
Tuna tartare, rhubarb, green tomato juice, glasswort, black olive crumble	29.-	45.-
Vitello tonnato	26.-	42.-
Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato <i>(Minimum 2 people)</i>	28.- / per person	

PASTE & RISOTTI



Ravioli stuffed with seafood and scallop meat, served with a selection of courgettes, bouchot mussels and a light saffron sauce	34.-
Paccheri with veal ragout and morel mushroom sauce	39.-
Tagliolini with smoked butter, beef tartare, and crumbled dark bread	32.-
Creamy risotto with stracchino, fresh arugula, thin slices of cured ham and black olive crumble	29.-
Spaghetti cacio e pepe	28.-
Cacio e pepe' spaghetti with prawns and lime	32.-
Veal ravioli with sage, Grana Padano velouté, reduced jus <i>Seasonal truffle supplement, 8 grams +16.-</i>	32.-
Rigatoni carbonara	30.-

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

PESCE



Roasted octopus, eggplant compote, pan-fried potato patty, chimichurri sauce	42.-
Seared turbot fillet, sautéed lettuce, mashed potatoes with Taggiasca olives, Provençal sauce	46.-

CARNE



Beef tenderloin tataki, summer greens, potato rösti and a reduced sauce with sun-dried tomatoes and rosemary	49.-
Beef tagliata on a bed of arugula, Grana Padano, fries	48.-
Grilled Palermitana veal cutlet, saladine and cherry tomatoes	54.-

CONTORNI



Steamed vegetable bouquet	10.-
Mashed potatoes	10.-
Mashed potatoes with seasonal black truffle	12.-
Potato fries	10.-
Tagliolini or orecchiette with butter or tomato sauce	12.-

Origin of fish: Tuna: North-western Pacific - Prawns: Argentina - Octopus: Spain - Turbot: Spain - Salmon: Norway - Clams: Italy
Origin of meat: Beef: Switzerland - Pork: Italy - Veal: Switzerland
Truffle species: « Tuber Aestivum »
All our breads and bakery products come from Switzerland

GRAND THÉÂTRE MENU

3 dishes - 69.-



Beetroot and watermelon gazpacho with feta and fresh mint



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



Tiramisu della casa

CHEF'S MENU

4 dishes - 95.-

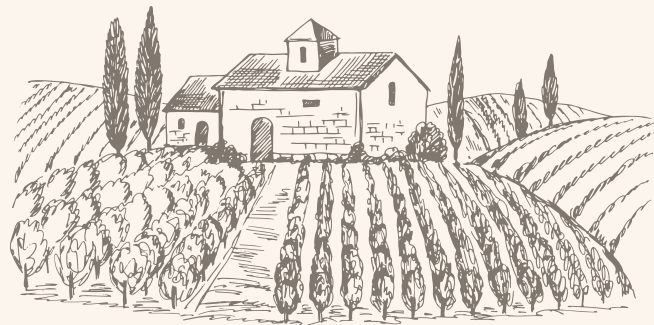
6 dishes - 109.-



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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