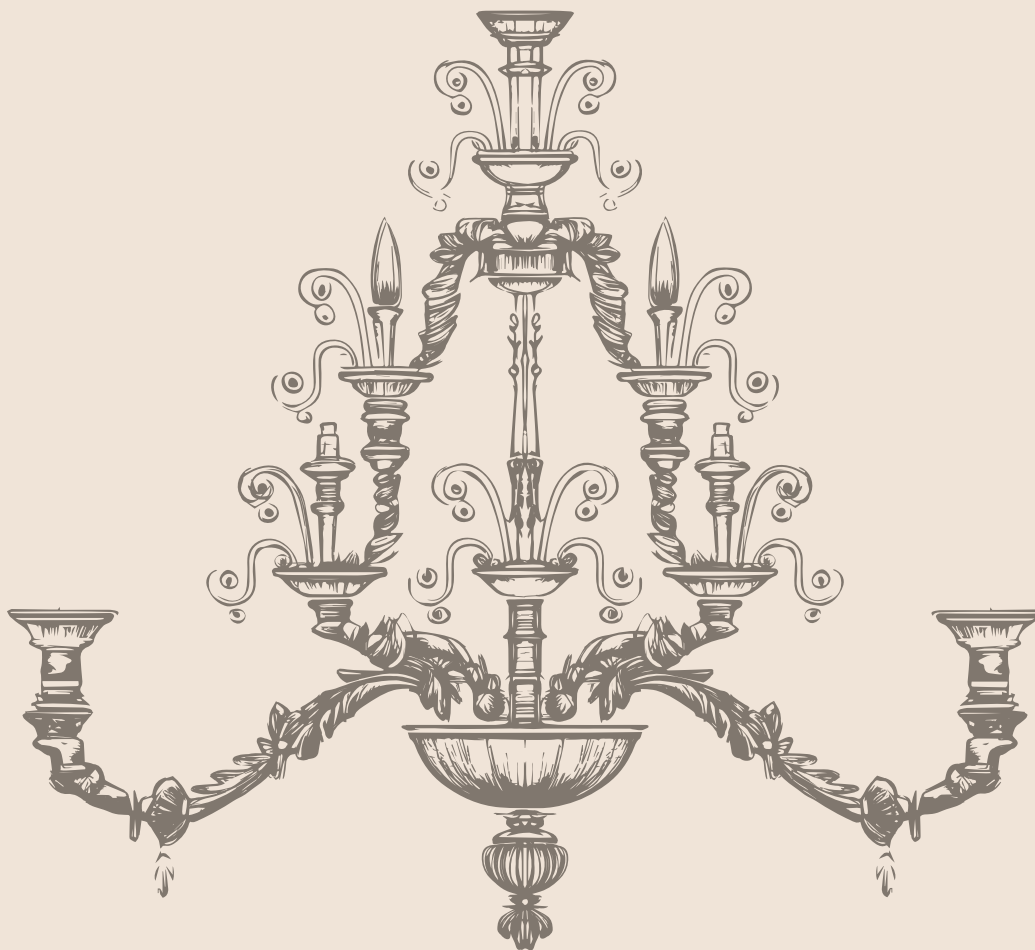




TROIS VERRES

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.

GRAND THÉÂTRE MENU

3 dishes - 69.-



Cream of squash soup
Ravioli del plin, Parmesan



Beef tagliata
Bed of rocket and cherry tomatoes, Grana Padano, country fries



Tiramisu della casa

CHEF'S MENU

4 dishes - 95.-

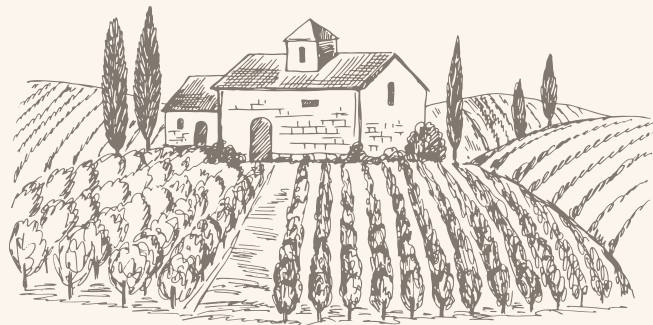
5 dishes - 109.-



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.



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

OUR MENU

ANTIPASTI

	Starter	Main course
Mesclun salad	12.-	
Arugula, cherry tomatoes and slices of Grana Padano	15.-	
Cream of squash soup <i>Ravioli del plin, Parmesan</i>	16.-	
Thin-crust tart with wild mushrooms <i>Potatoes, Grana Padano mousseline, parsley oil</i>	21.-	
Vitello tonnato	26.-	42.-
Beef fillet ceviche <i>Pumpkin-like texture, roasted seeds, lime</i>	32.-	48.-
Fried eggs, Parmesan cream soup, seasonal black truffles	35.-	48.-
Scallop carpaccio <i>Granny Smith apple, crisp celery, red chili pepper, grapes, feta cheese</i>	29.-	45.-
Fried calamaretti from Italy (subject to availability) <i>Vegetable tempura with lime mayonnaise</i>	25.-	38.-
Antipasti platter, buffalo mozzarella, assorted Italian cured meats, vitello tonnato <i>(Minimum 2 people)</i>	28.-	/ per person

PASTE & RISOTTI

Ravioli stuffed with squash <i>Sautéed wild mushrooms, Jerusalem artichoke cream, marjoram</i>	34.-
Paccheri with veal ragout and porcini mushroom sauce	39.-
Tagliolini with langoustines <i>Lemon emulsion, spring onion, crispy bread</i>	36.-
Spaghetti « cacio e pepe »	28.-
Rigatoni carbonara	30.-
Veal ravioli with sage : <i>Grana Padano cream soup with reduced broth sauce with foie gras and seasonal black truffles</i>	32.- 56.-
Risotto with quail and fine herbs <i>Boneless quail, glazed, served with a rich tarragon sauce</i>	29.-
Pumpkin risotto with grated salted ricotta	29.-
Risotto or tagliolini with porcini mushrooms	32.-

Enhance any dish with seasonal black truffle 8g : +16.-

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SECONDI



Miso-marinated black cod <i>Cauliflower purée, roasted wild broccoli, tart apple, miso-glazed juice</i>	39.-
Seared scallops with carbonara sauce <i>Black cabbage, guanciale, carbonara sauce</i>	45.-
Whole sea bass, grilled or baked in a salt crust, 1.5 kg <i>Steamed vegetables, mashed potatoes, virgin sauce</i> <i>(Minimum 2 people)</i>	129.-
Roasted lamb rack, 300g <i>Artichoke, crispy gnocchi alla romana, pecorino, reduced mint sauce</i>	55.-
Beef tagliata <i>Bed of rocket and cherry tomatoes, Grana Padano, country fries</i>	48.-
Grilled «Palermitana» veal cutlet <i>Saladine and cherry tomatoes</i>	54.-
Swiss rib roast, aged on the bone for 4 weeks, 1 kg <i>Sautéed vegetables, country-style fries, meat gravy with porcini mushrooms</i>	149.-

Enhance any dish with seasonal black truffle 8g : +16.-



DOLCI



Plate of mature cheeses	18.-
Mini Sicilian cannolo with ricotta (per piece)	3.50
Tiramisu della casa	14.-
Vanilla panna cotta <i>Granny Smith apple, rosemary, and olive oil</i>	13.-
Freshly assembled mille-feuille <i>Red berries, vanilla whipped cream</i>	15.-
Chocolate, chili pepper & black cherry <i>Chocolate cake with mascarpone, amarena cherries, and cocoa nibs</i>	15.-
Gourmet coffee or tea <i>Mini Sicilian cannolo, vanilla panna cotta, tiramisu</i>	15.-
Affogato al caffè	15.-
Sgroppino <i>Lemon sorbet and prosecco</i>	15.-
Coupe Colonel <i>Lemon sorbet with vodka</i>	18.-

GELATI & SORBETTI

Gelati : vanilla, coffee, pistachio, hazelnut, stracciatella	One scoop 6.-
Sorbetti : lemon, mango, fig, green apple, red berries	Two scoops 10.-
	Three scoops 14.-

Origin of the fish : Calamaretti : Italy - Scallops : France - Black cod : Alaska - Langoustine : Scotland - Sea bass : Greece

Meat origins : Beef : Switzerland, Ireland - Lamb : Switzerland, New Zealand - Quail : France, Spain

Truffle species : « Uncinatum »

All our breads and bakery products come from Switzerland

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