

Tasting menu

**An interesting discovery journey
through META's dishes***

<i>6 courses</i>	<i>155</i>
<i>4 courses (only lunch)</i>	<i>120</i>
<i>3 courses (only lunch)</i>	<i>80</i>

Creative vegetarian journey*

<i>5 courses</i>	<i>135</i>
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**Enrich your sensorial journey
with the wine pairing
selected by our Sommelier
(complete tasting menu)**

110

** Our tasting menus are intended for the whole table and you
can order them from 12.00 to 13.00 and from 19.00 to 21.00*







Tartares



Swiss steak tartare seasoned according to tradition and puffed potatoes chips  	44
Spencer Gulf kingfish tartare, Chinese mandarin, cashew and chervil 	48
Scottish salmon tartare with dill, cheese cream and its caviar 	48
“Riserva Paolo Giacalone”'s Sicilian red prawn with extra virgin olive oil and Maldon salt  	82
Tuna tartare with avocado foam and soya 	46
Peruvian-style sea bass ceviche 	48
Our Grand Selection of tartares and raw seafood* <i>* only on reservation</i>	125



Starters

Pata Negra "5J Sánchez Romero" with toasted bread and grated fresh tomatoes	58
 Low temperature Egg with broccoli, pecorino romano, Farina Bona's crumble with Valle Maggia pepper 	32
Raw scallop, aji amarillo, carrots, Crispy Pata Negra and Sudachi Lemon	42
Quail, foie gras, miso and American grapes 	44
Champignon consistencies 	34

First courses

Spaghettone di Gragnano, porcini mushrooms and Sicilian red shrimp	42
Tubetti, cuttlefish ink, baby squid and crunchy Altamura	42
Stew Ravioli pomegranate and goat cheese	38
Risotto with pears, aged Fontina d'Alpeggio and mirto powder  	36



Fish

Second courses

Black Cod, Kaffir Lime, Sea Sprouts and Granny Smith Apple	68
Oriental lacquered sea bass, pumpkin variation and curry	62
Atlantic redfish, its extract and water cress with sesame 🚫	86

Meat and vegetarian

second courses

Venison fillet, beetroot and Norwegian crispy seeds bread 🚫	64
Pigeon, corn and Ticino's blown red polenta 🚫	72
Soft and crunchy celeriac with its restricted 🌱	38



Cheeses




**Complete your gastronomic journey with
the cheese selection "Luigi Guffanti",
french cheese or cheese produced in our
local Alps**

a piece

5/12






Dessert

- Chocolate and orange**  26
Chocolate mousse and sorbet, Grand Marnier, orange gel
- Honey and yogurt** 23
chantilly and yogurt sorbet, powdered white chocolate, verbena crumble
- Our Mont Blanc** 23
reinterpretation of the classic Mont Blanc with mandarin sorbet and shiso
- Rose Tatin**   25
tarte tatin rosette with green apple sorbet and Calvados
- Sorbet selection and homemade ice-cream** 7
1 ball





-  Gluten free
-  Lactose free
-  Vegan

Please communicate to the service personnel allergies and intolerances.

Our tartares have been treated with blast chilling.

Our fish comes from Mediterranean sea, Adriatic sea, Atlantic sea, Switzerland and Denmark.

Our meats come from Switzerland, Italy, Ireland and USA.

