

Tasting menu

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

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|-------------------------------|------------|
| <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> |
|------------------|------------|

**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

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|--|-----|
| 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

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

