

# Welcome to Meta,

The cuisine of restaurant Meta is an authentic tribute to culinary art, which revolves around passion and love for our guest. Our philosophy hinges on the use of the highest quality ingredients and on a combination of Mediterranean tradition and unusually sensational exotic flavours.

Chef Luca Bellanca is the true soul of the kitchen. With his creativity and know-how he guides us in the creation of surprising and innovative dishes. Luca has a unique vision that does not draw boundaries and which, on the contrary, harmoniously combines different cultures. His inspiration comes from his Italian origins, as well as from the expertise he gained working around the world. The kitchen is the beating heart of restaurant Meta; a place where culinary art blends with creativity and passion to create an unforgettable experience.

“  
*My cuisine draws no boundaries,  
harmoniously combining different cultures.*  
”



# Great Classics Tasting Menu

- 2013** Peruvian style sea bass ceviche 🍷
- 2021** Valle di Blenio Egg with aubergine foam, Parmigiano Reggiano and caramelized onion cream... "A homage to Mamma" 🌱
- 2021** "Gragnano spaghetti" pasta, smoked butter, Oscietra caviar, sea water leaf and Champagne
- 2020** Rabbit stuffed ravioli, "Comté" cheese shavings and arugula salad
- 2019** Black cod with grilled spring onion, oyster mayonnaise and grenoblese sauce 🍷
- 2017** Iberian pork fillet, "baby romana" lettuce, pineapple chutney, Meta style barbecue sauce and pork popcorn 🍷 🌱
- 2015** Cheeses selection 🍷
- 2014** Strawberry coulis, basil and lime sorbet with wasabi air
- 2022** Chocolate and raspberries

Great Classics Tasting Menu

CHF 210.-

Enrich your sensorial journey with the wine  
pairing selected by our Sommelier

CHF 130.-

*\*Our tasting menus are intended for the whole table*



# Med - Fusion Tasting Menu

Roasted lobster, peas, almond and wasabi

Egg, Ragusano cheeses, red onion, Pata Negra  
and "Bona" flour crumble with Valle Maggia  
pepper

Raviolo... thinking about an aubergine  
parmigiana

Turbot, Osetra caviar and beurre blanc 

Grilled entrecôte, roasted Porcini mushrooms,  
spinach and cherries 

Milk upright, cantaloupe melon and Port wine

Med - Fusion tasting menu

CHF 155.-

Enrich your sensorial journey with the wine  
pairings selected by our Sommelier


CHF 110.-

*\*Our tasting menus are intended for the whole table*



# Vegetarian Tasting Menu

Tomato Tribute 

A trip to Greece... cucumber, tzatziki sauce, fennel  
and mint 

Risotto with “Vacche Rosse” Parmesan cheese,  
tomato and oregano 

The carrot in all its forms

Almond and peach

Vegetarian tasting menu

CHF 135.-

Enrich your sensorial journey with the wine  
pairing selected by our Sommelier


CHF 100.-

*\*Our tasting menus are intended for the whole table*




# Menu




## Starters

Tomato Tribute 	38.-
Egg, Ragusano chees, red onion, Pata Negra and “Bona” flour crumble with Valle Maggia pepper	38.-
Roasted lobster, peas, almond and wasabi	58.-

## First courses

“Gragnano spaghetti” pasta, smoked butter, Oscietra caviar, sea water leaf and Champagne	62.-
Raviolo... thinking about an aubergine parmigiana	39.-
Risotto with “red caws” Parmesan cheese, tomatoes and oregano 	41.-

## Second courses

Black cod with grilled spring onion, oyster mayonnaise and grenoblese sauce 	78.-
Grilled entrecôte, roasted Porcini mushrooms, spinach and cherries 	76.-
The carrot in all its forms 	45.-

## Dessert

Milk upright, cantaloupe melon and Port wine	28.-
Almond and peach	28.-
Chocolate and raspberries	28.-





 Gluten Free

 Lactose Free

 Vegetarian

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.

