



cinq u e

Studio

Signature Italian Truffle Menu
4-course set menu, CHF 110 per person

AMUSE-BOUCHE

Truffle Sauce served with Crackers & Grissini ^{(MK)(WH)}
Courtesy of the Chef

STARTER

Carpaccio di Fassona ^{(R)(MK)(TN)}

Piedmont beef carpaccio, quail egg, rocket, honey mustard, truffle cream, hazelnut
26

Or

Salsify ^{(MK)(WH)}

Poached salsify, truffle Pecorino sauce, quail egg,
fresh sage, wild mushrooms
22

PASTA

Ravioli del Plin ^{(MK)(WH)}

Plin ravioli stuffed with ossobuco, cacio e pepe sauce, veal jus
28

Or

Risotto ai Funghi e Taleggio ^{(MK)(V)}

Acquerello rice, 24-month D.O.P. aged Parmesan, Taleggio cheese, wild mushrooms
28

MAIN

Filetto di Manzo alla Rossini ^{(MK)(WH)}

Slow-cooked beef tenderloin Rossini style, spinach, chestnut, foie gras, jus
58

Or

Branzino ^{(FH)(MK)(CY)}

Line-caught sea bass, baby corn, baby spinach, lemon butter
36

DESSERT

Nocciola ^{(MK)(WH)(TN)}

Hazelnut & chestnut mousse, caramel, sourdough ice cream
14



Additional Winter Truffle per Gram
CHF 6 per g