



cinqe  
Studio

# Merry Christmas

SET MENU CHF 120 PER PERSON

## AMOUSE BOUCHE

Melanzana e Gambero Rosso <sup>(R)(MD)(MK)</sup>  
*Aubergine, red prawns, burrata, Kaluga caviar*

## ANTIPASTO

Carpaccio di Ricciola <sup>(R)(MD)(MK)</sup>  
*Amberjack carpaccio, watermelon, crispy rice chips, red apple dressing, Amalfi lemon foam*

## PRIMO

Agnolotti <sup>(WH)(EG)(MK)</sup>  
*Agnolotti stuffed with veal shank 'Ossobuco', veal jus, cacio e pepe sauce*

## SECONDO

Branzino <sup>(WH)</sup>  
*Pan seared sea bass, fish broth, potato, datterino, black olives*

OR

ANATRA <sup>(MK)WH)</sup>

*Duck breast, black cumin jus, mandarin gem, broccolini*

## DOLCE

Nocciola <sup>(MD)(MK)(TN)</sup>  
*Hazelnut mousse, caramel sauce, pistachio sponge, panettone ice cream*

Selezione di Piccola Pasticceria Natalizia <sup>(D)(G)(N)</sup>  
*Selection of traditional Christmas Italian pastries*

(PN) Peanuts, (EGG) Eggs, (MS) Molluscs, (TN) Tree Nuts, (MK) Milk, (CY) Celery,  
(SE) Sesame, (SY) Soya, (MD) Mustard, (WH) Wheat, (FH) Fish, (SP) Sulphites,  
(LN) Lupin, (CS) Crustaceans, (R) Raw, (V) Vegan, (VG) Vegetarian.  
All prices are in CHF Swiss franc inclusive of 8.1% VAT.

