

cinque
Studio

Christmas Set Menu

AMUSE-BOUCHE

Focaccia ^(WH)

Homemade focaccia, pomodorino confit, caramelised Tropea onion, aged balsamic

Cinque Oliva ^(MK)

Green olive flavour, ricotta

ANTIPASTO

Xmas Terrina ^(WH)

Wild boar, beef, chestnuts, pan brioche

PRIMO

Oxtail Ravioli ^{(MK)(WH)}

Ravioli stuffed with slow-cooked oxtail, veal jus, Parmigiano fondue

Or

Seafood Ravioli

SECONDO

Calamaro Ripieno ^(WH)

Calamari filled with Mediterranean flavours, prawns, artichoke

Or

Anatra

Scared duck breast, pumpkin, roasted beetroot, glazed berries

DOLCE

Egloo ^{(MD)(MK)(TN)}

Hazelnut mousse, caramel sauce, pistachio sponge, panettone ice cream

Selezione Di Piccola Pasticceria Natalizia ^{(D)(C)(N)}

Selection of traditional Italian Christmas pastries



(EG) Eggs, (MS) Molluscs, (MK) Milk, (WH) Wheat, (PN) Peanuts, (R) Raw, (CV) Celery, (V) Vegan, (VG) Vegetarian, (FH) Fish, (SY) Soya, (SP) Sulphites, (CS) Crustaceans, (MD) Mustard, (TN) Tree Nuts, (SE) Sesame, (LP) Lupin.

All prices are in CHF Swiss franc inclusive of 8.1% VAT

Beef tenderloin | Switzerland, Veal | Switzerland, Red prawns | Italy, Baby squid | Italy, Wagyu beef | Switzerland, Clams | Italy, Seabass | Italy & Greece, Guanciale | Italy, Langoustine | Denmark, Beef Argentina*, Chicken | Switzerland, Salmon | Scotland, Octopus | Spain, Caviar | Russia, Tomahawk | Usa*, Cheese Italy, Eggs | Switzerland, Milk | Switzerland, Bread | Germany | Beefribeye, Argentina | Prawns, Italy(Fao 37 Mediterranean and Black Sea) | Calamari, Italy (Fao 41 Atlantic, Southwest) | Salmon, Scotland(Breed) | Seabass, Greece (Breed) | Scampi, Denmark(Fao27 Atlantic, Northeast) | Vongole, Italy(Fao 37 Mediterranean and Black Sea) | Octopus, Spain(Fao 34 Atlantic, Eastern central) | Oysters, France(Breed) | Caviar, Persia(Breed) | Tuna, Western/Eastern Pacific ocean(Wild, Fao 51/57/71) | Egg, Switzerland(Free-Range husbandry)