

THE WHITE TRUFFLE

Tagliolini with alpine butter

1a 3a 6b 7a 8b 9b

10

“Onze” Egg with baby spinach, potato mousse and crunchy red polenta from Ascona

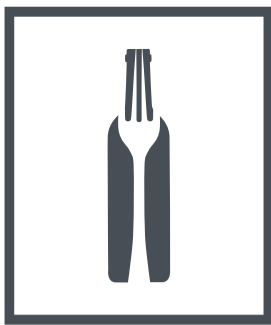
7a 9a

14

Hand-cut beef tartare

120g 28 160g 34

Price of the week



LA FONTANA
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION OF
TRUE HAPPINESS

STARTERS

VITELLO D'INVERNO

Veal carpaccio marinated with Vallemaggia pepper and herbs on Tre Castelli cheese creme brulée, “Onze” egg, black truffle, winter vegetables in light sweet and sour sauce and

Farina Bona chips

27

3a 6b 7a 8b 9a 12b

FOIE GRAS

Terrine of duck liver marinated in white Porto wine, sous vide prawn tail, kumquatt chutney with cardamom, raspberry and brioche bread

29

1a 2a 3a 5b 7a 8b 12b

Fished Oceano FAO 51

POLPO

Octopus cooked with Ticino white Merlot and roasted with smoked paprika, pork cheek with pepper, pumpkin Bavarian cream, artichokes with thyme and red Porto wine jus

26

4a 7a 9a 12b Pescato FAO 34

CAROTA VIOLA

Orange-scented purple carrots' cream, crumble of red polenta from Ascona, ginger sour cream and Argentine prawn tail

18

2a 7a 8b 9a Fished in Argentina

MELANZANE

Eggplant tarte tatin with büscion goat cheese, Taggiasca olives, half-dried tomatoes and seasonal salad

24

1a 3a 7a 8b 9b

SALMONE

Swiss Lachs marinated with herbs, avocado cream, mango sponge, coriander chips and chilli pepper

25

3a 4a 8b 9b Breed in Switzerland

PASTA

CHITARRA LA FONTANA

Spaghetti alla Chitarra, South African prawn tail, its slightly spicy sauce, turnip tops, cherry tomatoes confit and tarragon

28

1a 2a 3a 4b 6b 7a 9a 12b

Fished in FAO 51

RAVIOLINI DEL PLIN

Raviolini del plin with three braised meats on a light Vallemaggia cheese fondue, hazelnuts' air and black truffle

26

1a 3a 5b 7a 8a 9a 12b

RISO “ACQUERELLO”

RISOTTO TRE CASTELLI

VITELLO E TARTUFO

...with Tre Castelli cheese from Bellinzona, veal tartar and black truffle

25

3a 7a 9a 12b

RISOTTO CRESCIONE E

ANGUILLA

...creamed with watercress, smoked eel and candied cedar zest

28

3a 4a 7a 9a 12b Breed in France

MENU DEGUSTAZIONE

AMOUSE BOUCHE

Sicilian red prawn - burrata - puntarelle - Farina Bona sponge flavoured with cinnamon - raspberry

2a 3a 5b 7a 8b Fished in Italy

Beetroot Fagottini - Ticino's fior di latte - artichokes - rabbit - cardoncelli mushrooms

1a 3a 5b 7a 8b 9a 10a 12b

Red mullet - macadamia nuts - turnip tops - potato mousse

1a 3a 4a 5b 7a 8a 9a 12b Fished in France

Quail - pork cheek with pepper - pistachio - foie gras - red cabbage - Jerusalem artichoke

3a 5b 7a 8a 9a 10a 12b

Blackberries and coconut's symphony - Parfait - cream - macaron - sponge

1a 3a 5a 6a 7a 8a 12a

5 courses 115

4 course (Starter, pasta, fish, meat) 105

4 course (Starter, pasta, meat / fish, dessert) 90

3 course (Starter, meat / fish, dessert) 80

Wine pairings for your tasting menu

5 glasses 35

4 glasses 29

SPECIALITIES LA FONTANA

OUR TARTARE LA FONTANA

Hand chopped Beef fillet with selection of condiments served with crispy toasted butter-bread

120g 34 160g 42

1a 3a 5b 6b 7a 8b 9b 10a 11b 12a

ROMBO

Baked turbot with cherry tomatoes, artichokes and Taggiasca olives on a bed of potatoes and a chervil-flavored Ticino white Merlot sauce

100g 14

1a 4a 5b 7a 8b 9a 12b Fished in Oland

CHATEAUBRIAND

Chateaubriand „La Fontana“ style

65 p.p.

3a 7a 8b 9a 10a 12b

MEAT AND FISH MAIN COURSES

FILETTO DI MANZO

Beef fillet with seasonal vegetables, Dauphine potato rings, red Porto wine jus and EVO oil

52

1a 3a 7a 8b 9a 10a 12b

VITELLO

Cheek braised with white Merlot, shank with rosemary, salsify, leek- and potato gratin

49

7a 9a 10a 12b

AGNELLO

Lamb chop gratinated with almonds, fillet wrapped in raw ham of Piora Alp, mixed mushrooms and cabbage, Romanesco cabbage, balls of red Polenta from Ascona

48

1a 3a 7a 8a 9a 10a 12b

MAIALINO

Suckling pig in three ways: fillet marinated with Ticino's beer, lightly smoked bacon cooked at low temperature, scallop gratinated with Farina Bona and Modena balsamic vinegar, tricolor carrots and fondant potatoes

47

1a 5b 7a 8b 9a 10a 12b

SALMERINO

Char Brügli sous vide with lemon thyme, herbs, turnip tops with garlic, oil and chilli, cherry tomatoes confit, radicchio flan and Vallamaggia bread sauce

42

1a 3a 4a 5b 7a 8b 9a 12b

Breed in Switzerland

SOGLIOLA LA FONTANA

Sole alla mugnaia on a white butter sauce, sand of hazelnuts and farina Bona, artichokes, vegetables and violet potato chips

45

1a 4a 5b 7a 8a 9a 12b

Fished in Holand

VEGETARIAN

INVERNO

Salad of artichokes, chicory, green apple, formentino, pomegranate, salted cashews and mandarin dressing

25

3a 8a 9a

POLENTA ROSSA

Balls of red polenta from Ascona, “onze” egg, smoked salt, mixed mushrooms, seasonal vegetables, turnip tops, hazelnut powder and fondue of Vallemaggia cheese

28

3a 5b 7a 8b 9a

PISTACCHIO

Warm pistachio pie with a soft raspberry heart, its sorbet and cacao crumble

17

1a 3a 5b 6a 7a 8a

FARINA BONA

Mousse of farina Bona from the Onsernone valley, pears, cacao rock, honey and walnuts ice-cream

16

1a 3a 5b 6a 7a 8a 12a

DESSERTS

MANDARINO

Cream of white chocolate and Greek yogurt, caramelized kumquats, tangerine gel and sorbet

15

1a 3a 5b 6a 7a 8a

TROPICALE

Mango parfait, Tonka bean crumble and mascobado Bio sugar, caramelized Pekan walnuts, cacao grue sauce

14

5b 8a

CHEESE

Selection of international cheeses with its garnish

22

1a 3a 5a 7a 8a 10a

SORBETS

American grape Lemon Mango Raspberry Passionfruit

1a

ICE CREAM

Chocolate Vanilla with chocolate slivers Moka Bourbon Vanilla Hazelnut

3a 5a 6a 7a 8a

INFORMATION

Beef / Switzerland
Raw ham / Switzerland

Pork cheek / Italy

Veal / Switzerland

Lamb / Ireland/Australia

Quail / France

Suckling pig / Switzerland

Rabbit / Hungary

Foie gras France

Per scoop 4
With whipped

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