



**LA FONTANA**  
RISTORANTE & BAR

## TASTING MENU

Sea bass - asparagus - bergamot - rhubarb  

4a 8b 9b

“Onze” egg - wild asparagus - Vallemaggia cheese - black truffle - red polenta  

3a 6b 7a 8b 9a

Fagottini with luganighetta - büscion cheese - broad beans - fennel foam 

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

Red mullet - glasswort - wild garlic - red quinoa

1a 4a 6b 7a 8b 9a 12b

Wagyu beef - sesame - morels - glasswort - potato ring 

7a 9a 10a 11a 12b

Steamed almond cookie - creamy cardamom white chocolate - strawberries

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

6 courses **175**

5 courses (starter, egg, pasta or fish, meat, dessert) **160**

4 courses (starter or egg, pasta or fish, meat, dessert) **145**

### Wine pairings for your tasting menu

6 glasses **51**

5 glasses **43**

4 glasses **34**