



CHRISTMAS' EVE DINNER

Saturday, 24th December 2022

The Starter

Carpaccio of amberjack marinated in dill, mandarin and Sichuan pepper, avocado cream
Coriander-flavoured mango chutney and beetroot variation

The first Course

“Buttons” with a soft heart of Pontino cheese with beef jus scented with red Port wine

The main Course

Loin of veal in almond and herb crust, pomegranate jus
Braised red cabbage and potato and Jerusalem artichoke gratin

Or

“Lomo” of cod confit with EVO oil and rosemary
Salsify mousse with saffron and winter spinach

Or

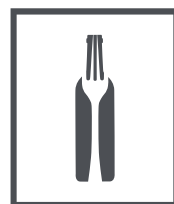
Ticino organic seitan marinated in soya and lemongrass
Winter vegetables, coconut milk and curry sauce and quinoa timbale

The Dessert

Hazelnut bavaois, mousse and chocolate biscuit
Raspberry and caramel-salted butter ice cream

Live music entertainment

CHF 85 per person



LA FONTANA
RISTORANTE & BAR