

EAT ME GENEVA'S
a night in italy
24.07.21

menu

aperitivo

Welcome drink and amuses-bouches

vitello tonnato

Veal slow-cooked at 54°C, light "tonnata" foam, parsley crumble, fried capers, lemon zest and demi-glace

bottone di melanzana alla parmigiana

Bottone raviolis filled with roasted aubergine and lemon zest, tomato coulis and tomato water, cream of parmesan and basil gel

mezzaluna cacio pepe scampi e agrumi

Mezzaluna pasta filled with pecorino and parmesan, duo of black peppers from Madagascar and Jamaica, bisque with citrus zest and pan-seared langoustines

cappelletti di piccione

Cappelletti stuffed with pigeon confit, cream of black garlic and blackberry sauce

quaglia alla cacciatora

Deboned quail stuffed with taggiasca black olives cooked at a low temperature, cacciatora sauce, millefeuille of potatoes and rosemary

sbrisolona

Italian crumble of polenta and fresh figs, served homemade gelato of burrata and cognac

CHF 100.- per person