DA VITTORIO

CARLTON HOTEL ST. MORITZ

ABENDKARTE · DINNER MENU · WINTER 2025/26

DINNER MENU

ANTIPASTI · STARTERS

Granchio reale, marzapane e agrumi King crab, marzipan and citrus fruits	120
Crudo “D’Amare”, pesce e crostacei Crudo “D’Amare”, fish and crustaceans	110
Foglie e Datteri Leaves and dates	75
Torta di patate e caviale Beluga Potato cake and Beluga caviar	180
Antipasti con tartufo bianco Starters with white truffles	160

PRIMI PIATTI · PASTA & RISOTTI

Tortellini in brodo di fagiolo zolfino Tortellino in zolfino bean broth	75
“Un cucchiaio di Carbonara” “A spoonful of Carbonara”	75
Primi e tartufo bianco Pastas and white truffles	140
Risotto, agro di barbabietola, estratto di caffè e caviale Osietra Risotto, beetroot, coffee extract and Osietra caviar	85

SECONDI PIATTI · FISH AND MEAT

Mou di cod e cavolfiore Mou of cod and cauliflower	100
Rombo, fieno di montagna, alghe di mare Turbot, mountain hay, seaweed	100

The à la carte menu is designed to immerse guests in the most authentic culinary experience: guests are therefore required to choose at least two dishes from the selection of starters, first courses and main courses.
We inform you that the Tasting menu is served for the whole table only.

DINNER MENU

SECONDI PIATTI · FISH AND MEAT · CONTINUED

Sandwich di filetto tartufato 160
Sandwich with beef fillet and white truffles

Piccione e clementine 95
Pigeon and clementines

Guancetta di vitello e carciofo 90
Veal cheek and artichoke

DOLCI · DESSERTS

Flan Parisienne 45
Tonka bean flan, orange, marron glacé ice cream

Tarte tatin di mele, gelato al caramello e salsa al Calvados 45
Apple tarte tatin, caramel ice cream, Calvados sauce

“Fiore d’oriente” 45
Lemon tart, miso caramel, yoghurt, fiordilatte and shiso ice cream

“Il lago ghiacciato” 45
Fir and eucalyptus cream, pecan sablé and herbs granita

Tonda Gentile 45
Hazelnut Bavarian cream, zabaione, pear and cinnamon sorbet

Selezione di formaggi italiani 3 pz / 6 pz 30/50
Selection of Italian cheeses 3 pcs / 6 pcs

Le nostre dolcezze 30
Our petit-four

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CARTA BIANCA

CARTA BIANCA · TASTING MENU

10 Portate / 10 Courses	370
7 Portate / 7 Courses	300
5 Portate / 5 Courses	265
7 Portate con tartufo bianco 7 Courses with white truffles	470

Experience the high-class and yet hearty, very Italian gourmet cuisine of the Cerea family and let yourself be seduced by the culinary ideas. We inform you that the Tasting menu is served for the whole table only.

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CAVIALE & TARTUFO

CAVIALE & TARTUFO · CAVIAR & TRUFFLES

Tartufo bianco 1g White Truffles	21
Osietra Royal Belgian Caviar 30/50g	195/300
Beluga Royal Belgian Caviar 30/50g	370/600

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