HIDE & SEEK

GIARDINO MOUNTAIN

MENU

Breakfast 7.30 a.m. to 11 a.m. · Lunch 12 p.m. to 2 p.m. · Dinner 7 p.m. to 11 p.m. (last order 9.30 p.m.)

MENU

CRUDITÉ

Red prawn & caviar with buffalo stracciata, basil and almond	51
Beef carpaccio with parmesan cream, mushrooms, rocket and Périgord black truffle	40

COLD STARTERS

Balfegó Mediterranean bluefin tuna with kohlrabi, lemon and sesame	42
Lobster with romaine lettuce, red onion, avocado, mango and ginger	41
Red beetroot with pistachio pesto, ricotta, pomegranate and baby spinach	34

HOT STARTERS

Poached egg with potato foam, mushrooms and Périgord black truffle	39
Eggplant parmigiana with three-tomato sauce, basil and parmesan	40

SOUPS

Cauliflower soup with almond, lemon and basil	24
Italian fish soup with prawns, mussels, clams and saffron	31

PASTA AND RISOTTO

Sicilian veal ravioli with ragusano cheese, pine nuts, raisins and salmoriglio sauce	42
Tagliolini with lobster, chili, basil and lemon	56
Risotto Margherita with buffalo mozzarella whey, confit cherry tomatoes, basil and pane carasau	39
Pacchero with cacio cheese and pepper-sauce and Périgord black truffle	43

Prices in CHF including VAT.
Wagyu Entrecôte A5, Chateaubriand and whole salt-crusted sea bass: surcharge for half board p. p. 25.
For information regarding allergens contained in our dishes, please ask our team.
Origin of meat: beef CH; veal CH; wagyu JP; lamb IRL, UK, AU; poultry CH, FR. Origin of fish: Balfegó tuna ES; cod IS, ATL; prawn AR; turbot FR, SCO, ES; mussels IT, FR, NL; clams IT, NL; red prawn IT; lobster FR, CA; sea bass FR, GR. Origin of baked goods: CH.

MENU

VEGAN

Massaman curry with sweet potatoes, tofu, coconut milk, coriander, toasted cashew nuts and jasmine rice	44

FISH

Pan-fried sea bass with sardinian fregola, saffron, clams and shellfish bisque	61
Cod with mashed potatoes, taggiasca olives and tomato beurre blanc	56
Turbot with charred artichokes and lemon sauce	60

MEAT

Herb-crusted lamb entrecôte with jus	54
Beef fillet Rossini style with foie gras, black Périgord truffle and Madeira jus	69
Roasted veal cutlet with green sauce	58
Braised veal cheek with red onion	57

SIDES

Bimi broccoli with parsley and toasted almonds	9
Mediterranean vegetables	9
Potato puree	9
Parmesan risotto	9

SPECIAL

Wagyu Entrecôte A5 Served with rosemary potatoes, Dijon mustard sauce and jus	p. p. 81 / 100 g

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MENU

TO SHARE FOR 2 OR MORE PEOPLE

Chateaubriand sliced at the table with mashed potatoes, mediterranean vegetables, jus and Béarnaise sauce	p. p. 79
Whole salt-crusted sea bass with lemon sauce, winter vegetables and mashed potatoes	p. p. 78

SWEETS

Chestnut cremoso with Madagascar vanilla and orange-cognac ice cream	26
Gingerbread biscuit with raspberry and cocoa	26
Blackberry sphere with yogurt and hazelnuts	25
Babà served at the table with chantilly cream and berries (recommended for two people)	p. p. 19

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