

sharing STARTERS

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|----------------|--|--------|
| PANELLE | fried chickpea cubes herbs mayonnaise anchovies powder | 12 |
| BRUSCHETTA | heirloom tomatoes | each 7 |
| SQUID CROQUETA | aioli | each 9 |

oysters counter

GILLARDEAU
cucumber granita | chili
half dozen 63
dozen 119

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|--------------------|--|----------------------------|
| BEEF TARTARE | asparagus egg yolk truffle | 41 |
| HUMMUS | chickpeas salsa verde pizza crust | 29 |
| KING FISH CRUDO | agretti smoked mussels egg yolk dust | 49 |
| TUNA CRUDO | fish jus | 56 |
| BURRATA | strawberries radish balsamico | 27 |
| OCTOPUS | red prawns sauce provençale | 38 |
| BEETROOT TARTARE | vegan yoghurt almond rhubarb sauce | 27 |
| EGG FROM POSCHIAVO | potato foam asparagus | 26 with black truffle 38 |

SALADE NIÇOISE À LA FAÇON GRACE

for 2 or more
lettuce | eggs | heirloom tomatoes | olives | asparagus | red onions | anchovies | potatoes
per person 31
with tuna crudo per person 51

highlights from MOTHER EARTH

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|-------------------------|--|----|
| WHITE ASPARAGUS | sauce hollandaise | 28 |
| ROASTED LETTUCE | dry tomatoes vegan jus pine nuts | 27 |
| PARMIGIANA DI MELANZANE | eggplant cheese cream tomatoes basil | 31 |

a slice of heavenly PIZZA

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|-------------|--|----------------------------|
| MARGHERITA | tomatoes fior di latte basil | 28 |
| DIAVOLA | tomatoes fior di latte chili n'duja | 36 |
| VEGETARIANA | yellow tomato fior di latte asparagus ricotta salata | 32 |
| GRACE | burrata confit cherry tomatoes raw red prawns basil | 46 |
| MARGNA | local engadine cheese grison air dried beef porcini powder | 42 with black truffle 98 |

rice & PASTA

| | | |
|---------------------|---|----|
| WILD GARLIC RISOTTO | stracchino fondue sweetbreads | 43 |
| NETTLES RAVIOLI | parmesan cream peas sauce belper knolle | 36 |
| RICOTTA RAVIOLI | asparagus bisque reduction | 37 |
| LOBSTER LINGUINE | tomatoes lemon | 69 |

better together

for 2 or more | dinner only

VEAL CUTLET MILANESE STYLE

with tomatoes & red onion basil salad
classic 120
truffle & raclette cheese crust 150

CATCH OF THE DAY 158 | kg
*upon market availability

main COURSES

| | | |
|-------------------------|--|----|
| WILD CAUGHT SEA BASS | peas anchovies beurre blanc capers | 52 |
| SALMON CONFIT | asparagus beurre blanc chanterelle | 49 |
| CHICKEN LEG FROM BRESSE | diavola style | 53 |
| LAMB SKEWER | moroccan spices flat bread | 47 |
| BEEF FILLET | celeriac spring onions | 68 |

not just a SIDE

| | | |
|------------------|----------------------------------|----|
| ASPARAGUS | bread crunch sauce hollandaise | 15 |
| COUSCOUS | eggplant dry tomatoes | 15 |
| BABY GEM | tzatziki | 15 |
| WILD RICE | sesame spring herbs | 15 |
| ROASTED POTATOES | rosemary chives onions | 15 |