



F O N T A N A

DINNER MENU

STARTER

Noix gras
pumpkin | shimeji | lingonberry

Voladeros
Sierras de Malaga I Victoria Ordònez I
Malaga
Pedro Ximénez

SOUP

Riesling cream soup
dried Grison beef | roasted bread

Bianco Rovere
Guido Brivio I Bianco di Merlot I
Ticino DOC I Tessin
Merlot

INTERMEDIATE COURSE

Scallop
beef tongue | celery

or

Vegetarian scallop
beetroot | celery

Primitivo Rosato Salento IGP
Masseria Pietrosa I Cantine San Marzano
Primitivo

MAIN COURSE

Pan-fried duck breast
Jerusalem artichoke
cabbage rose | smoked almond

or

Pumpkin tramezzino
Jerusalem artichoke
cabbage rose | smoked almond

Chianti Classico DOCG
Tenuta Perano I Azienda Agricola
Frescobaldi I Toscana
Sangiovese

DESSERT

Green apple sorbet
buttermilk | salted caramel | peanut

Château Nairac 2e Cru Classé
Barsac AOC I Sauternes
Sémillon - Sauvignon Blanc -
Muscadelle (Troockenbeerenauslese)

3-course menu	60.-
Vegetarian.....	50.-
Wine accompaniment	+ 24.-
4-course menu	75.-
Vegetarian	65.-
Wine accompaniment	+ 32.-
5-course menu	85.-
Vegetarian	75.-
Wine accompaniment	+ 40.-