

# MERIDIANO

*Our team is delighted to care for your wellbeing with well-balanced compositions made from high-quality ingredients. Unadulterated flavours and a genuine and honest cuisine await you.*

*And while you enjoy your meal, let yourself be enchanted by the magnificent Meridiano views.*

*Head Chef: Fabian Raffeiner*

*Deputy Chef: Thomas Pape*

*Restaurant Manager & Sommelier: Giovanni Ferraris*

*Deputy Restaurant Manager & Sommelier: Carlo Esposito*



# MERIDIANO LUNCH

---

## STARTER

---

GRILLED GREEN ASPARAGUS FROM KERZERS

*Miso mayonnaise – corn tostada*

\*\*\*

FREGOLA SARDA

*Smoked Scamorza cheese – peas – wild garlic*

---

## MAIN COURSE

---

PIKE PERCH FROM LAKE MAGGIORE

*BBQ leeks – Felino salami*

\*\*\*

MEAT LOAF OF WAGYU BEEF FROM BOLLIGEN

*Smoked Grison mountain potatoes – baby carrots from the Swiss Lakes Region*

---

## DESSERT CHEESE

---

YOGHURT

*Rhubarb – nasturtiums*

\*\*\*

CHEESE SELECTION

*Regional cheese – Affineur Jumi, Boll*

*Italian cheese – Guffanti Formaggi, Arona*

*2 courses CHF 36.-*

*3 courses CHF 43.-*

# MERIDIANO MENU

## HIRAMASA KINGFISH

*Rock oyster from Brittany – elderflower – celery – Granny Smith apple*



## PRESERVED CARROTS FROM BRUNNER EICHHOF

*Buckwheat – sea buckthorn – yoghurt*

## FAGOTTINI CARBONARA

*Smoked egg yolk – Culatello di Zibello DOP – Parmigiano Reggiano DOP*

## CARABINERO

*Essence – spring vegetables from the Swiss Lakes Region – wild garlic*



## VEAL TONGUE FROM HOF HOLZEN

*Smoked sturgeon from Frutigen – mustard gherkins – preserved radish*

## BRETON TURBOT

*Vin jaune – green asparagus – pea – morel mushrooms*



## DRY-AGED DUCK BREAST FROM APPENZELL

*Rhubarb – ginger – riso Terreni alla Maggia*



## BONE-MATURED BLACK ANGUS BEEF

*White asparagus – spruce – Graubünden mountain potatoes*

## SAMBIRANO 68%

*Calamansi – San Mauro olive oil – tarragon*

*4 courses CHF 120.-*

*6 courses CHF 165.-*



«GENUINELY SWISS»

*We recommend choosing a single menu per table.*

*This allows us to offer you a seamless and simultaneous joint culinary experience.*

*About ingredients in our dishes that can trigger allergies or intolerances,  
our employees inform you on request.*

*Sturgeon CH / Turbot F / Culatello I / Octopus I / Pike Perch CH  
Black Angus CH / Veal tongue CH / Wagyu Beef CH / Duck CH*

*All prices are in CHF and include the VAT.*