

### APEROCENA LOSANNA

BLOWN CLOUD OF ORIENTAL SCENTS

fluid gel ponzu



BON BON OF SBRINZ CHEESE

coconut cream



STONE GROUND TICINESE FLOUR CORN DUMPLING

stewed porcini mushrooms



SMALL LEAVENED CREPE

smoked salmon foam and lombo eggs

MINI BURGER ALL'AMERICANA

SLICE OF PUGLIESE FOCACCIA

cherry tomatoes and black olives



MINI COLOURED BUN

grilled vegetables



**59.- chf a persona**

### APEROCENA LOSANNA

#### ADDITIONAL FIRST COURSE

13 CHF

##### LASAGNETTE

puff pastry potatoes, cabbage, smoked scamorza cheese 

or

##### CREPE ROLL AU GRATIN WITH SPINACH IN TERRACOTTA COCOTTE

ripe tomato puree and toasted pine nuts 

#### ADDITIONAL DESSERT

8 CHF

##### CLOUD OF PANNA COTTA

mango coulis

or

##### SLICE OF NUT AND WHITE CHOCOLATE CAKE

English cream and raspberries

### CHOSEN WINE INCLUDED (1 GLASS PER PERSON INCLUDED)

Prosecco Bernardi Millesimato Superiore DOCG	38 CHF
Chiar di Luna Delea TI	37 CHF
Sauvignon Cantine Orsi, Cherdì	36 CHF
Mòmò Rosso Cantine Delea TI	39 CHF
Primitivo Torrento Matervitae	37 CHF

### INCLUDED

Waiter service for 2 hours - 1 glass of wine, Natural and sparkling water - Cutlery Olivia - Ceramic dishware Venice - Crystalware - Transport delivery and collection - Set up and dismantling service - Tablecloths

### IT DOES NOT INCLUDE

Waiter service after the included 2 hours	45 CHF/Ora
White standing tables with white table cloth	35 CHF/Price
Tables and chairs for guests	On Request
Eventual corkage charge	20 CHF/Bott da 0.75
Flower	25 CHF/Price
IVA	7,7%

**To:**

**Email:**

**Date of offer::**

**Date event:**

**Nr. of guests: 50**

**Time of event:**

**Location: LAC**

**Service:**

**The offer is calculated on a minimum of 50 guests**

### APERRO ZURIGO

#### CRSIPY CONES:

tomato sauce with cheese and spinach foam 

charcoal with smoked salmon and avocado

spinach with ham and mushrooms

sesame with celeriac mousse and salmon roe

#### ROCHER OF CAPRINO, GOATS CHEESE

chopped pistachios and hazelnuts

#### MINI CUPCAKES WITH LEEKS

hints of fresh cheese with herbs, pumpkin and sunflower seeds

#### MINI SKEWER WITH SHRIMP AND PINEAPPLE

#### BEEF CARPACCIO MARINATED WITH TICINO HERBS

crispy celery in osmosis and salad

**59.- chf a persona**

### APEROCENA ZURIGO

#### ADDITION FOR FIRST COURSE

13 CHF

CREPES AU GRATIN

with porcini mushrooms

or

GNOCCHI IN COCOTTE

alpine fondue and luganighetta



#### ADDITIONAL DESSERT

8 CHF

BREAD CAKE

cocoa, raisins, pine nuts

or

CHESTNUT MOUSSE WITH RUM

pumpkin, ricotta cheese, amaretto crumble



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Waiter service after the included 2 hours	45 CHF/Ora
White standing tables with white table cloth	35 CHF/Pices
Tables and chairs for guests	Su richiesta
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### APERRO GINEVRA

#### SOFT CELERIAC



crunchy vegetable elements with hints of sweet peppers

#### FAKE TOMATO



milk delights, basil essence

#### SCOTTISH SALMON MARINATED IN GIN

creamy apple, fennel wafer

#### SLICE OF FOCACCIA WITH SPIRULINA GRASS

alpine butter, Cantabrian anchovy

#### BEEF CARPACCIO MARINATED WITH TICINO HERBS

celery in osmosis, salads

#### CORN DUMPLINGS



stewed porcini mushrooms

#### OCTOPUS AND PANISSA SKEWER

cream of rocket and pistachios

**62.- chf a persona**

### APEROCENA LOSANNA

#### ADDITIONAL FIRST COURSE

13 CHF

LASAGNETTE AU GRATIN



mushrooms, sausage and cheese

or

PARMIGIANA OF AUBERGINE AND COURGETTE



mozzarella and basil hints

#### ADDITIONAL DESSERTS

8 CHF

PANNA COTTA CLOUD



mountain blueberries, almond wafer

Or

COLD ZABAYONE



yellow peaches and macaroons

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### APERRO LUGANO

CHEESE CORNER OF TICINESE ALPINE CHEESES



fruit compotes from Sandro Vanini

CORNER OF LOCAL TICINO CURED MEATS

with speial game salami

MINI CUPCAKES WITH LEEKS



hints of fresh cheese with herbs, pumpkin and sunflower seeds

MINI AUBERGINE BURGER



dried tomatoes, rocket, vegan mayonnaise

STONE GROUND TICINESE CORN DUMPLING

stewed porcini mushrooms



CHICKPEA CREAM WITH EXTRA VIRGIN OLIVE OIL AND WHITE PEPPER

shrimp tail sauteed with golden sesame

PIZZA MARGHERITA BITES



ripe tomatoes and milk delights

FOCACCIA SLICES



from stone ground flours

Selection of assorted breads and artisan breadsticks

**64.- chf a persona**

### APERERO LUGANO

#### ADDITION FOR FIRST COURSE

13 CHF

CREPES AU GRATIN



with porcini mushrooms

or

GNOCCHI IN COCOTTE



alpine fondue and luganighetta

#### ADDITIONAL DESSERT

8 CHF

BREAD CAKE



cocoa, raisins, pine nuts

or

CHESTNUT MOUSSE WITH RUM



pumpkin, ricotta cheese, amaretto crumble

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### TYPICAL TICINESE

CHEESE CORNER OF TICINESE ALPINE CHEESES

fruit compotes from Sandro Vanini



CORNER OF LOCAL TICINO CURED MEATS

with speial game salami

MINISTRONE TICONO, "AL CUBO"

delicious jelly bites



PINZIMONIO - A THOUSAND COLOURS

with chickpea cream



PIE

slice of vegetables in crumbly puff pastry



POLENTA CROUTON

with mushroom cream



SMOKED TROUT LOZENGE

cucumber sour cream

BAKED TARTLET

pikeperche and pepper foam from the Maggia Valley

**64.- chf a persona**

### APEROCENA TICINESE

#### FIRST COURSE

15 CHF


MARCHISEI CARNAROLI RISOTTO CREAMED TO THE WAVE   
merlot and goat bouchon reduction


#### ALTERNATIVE

MARCHISEI CARNAROLI RISOTTO CREAMED TO THE WAVE  
saffron and luganighetta

MARCHISEI CARNAROLI RISOTTO CREAMED TO THE WAVE  
crispy cabbage , chestnuts, pepper from the Maggi aValley

CREPES AU GRATIN IN COCOTTE   
with porcini mushrooms

CREPES AU GRATIN IN COCOTTE   
with radish and chestnuts

GNOCCHI IN ALPINE FONDUE   
chestnuts, cabbage, mushrooms

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### APEROCENA ZERMAT

HALF A SPHERE OF EDAMAME CHEESE  
tomato confit, celeriac chips and a base of olives



SBRINZ CHEESE CAKE  
courgette and basil cream



TICINESE CORN DUMPLINGS FRO STONE GROUND FLOURS  
stewed porcini mushrooms



SMALL LEAVENED CREPE  
smoked salmon foam and lompo eggs

RED SHRIMP OF MAZARA  
pressed melon, ginger, wasabi tips

FOIE GRAS PRALINE  
port caviar

WARM BLOWN COUD  
oriental scents



OCTOPUS AND PANISSA SKEWER  
rocket and pistachio sauce

CHICKEN NUGGET  
charcoal, curry mazonnaisse

**68.- chf a persona**

### APEROCENA ZERMATT

#### ADDITIONAL FIRST COURSE

18 CHF

CUTTLEFISH PACCHERI



crispy leeks and lobster

or

MARCHISEI CARNAROLI RISOTTO CREAMED TO THE WAVE



pumpkin cream, soy beans, crispy bacon

#### ADDITIONAL DESSERT

8 CHF

AMARETTO SEMIFREDDO



peach coulis

or

SLICE OF WHITE CHOCOLATE AND PEANUT CAKE



English cream and raspberries

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