



CHRISTMAS' EVE DINNER

Tuesday, 24th December 2024

The Starter

Veal carpaccio with herbs, creamy Gottardo cheese, puntarelle salad, pomegranate and lemon pearls

The First Course

Raviolini del Plin filled with pike-perch, creamy corvina polenta and thyme foam

The Main Course

Duck breast with white Port sauce, artichokes and cream of topinambour

or

Slice of sturgeon roasted with rosemary, turnip tops with black garlic cream, oil and chili, potato foam

or

Vegan Catalan cream with pumpkin, roasted organic Ticino Tempeh, seasonal salads and cashew nuts

The Dessert

Crispy filo pastry strudel basket with pecan nuts and vanilla ice cream

Christmas Panettone and Pandoro

Live music entertainment

CHF 90 per person



LA FONTANA
RISTORANTE & BAR