



AUX TERRASSES
DE TROINEX
RESTAURANT

Starters

Mixed salad	11,00 CHF
Mixed arugula and raw vegetables, cherry tomatoes	
Butternut tatin	18,50 CHF
Shallot, creamy burrata and caramelized pumpkin seeds	
Fresh tuna ceviche	19,50 CHF
Mango and sweet wasabi, yuzu ginger marinade	
Porcini mushroom soup	17,50 CHF
Whipped chestnut cream, roasted hazelnuts and a small crispy puff pastry	
Prawns 'Fritto misto'	18,50 CHF
Calamaretti and zucchini in tempura, saffron mayonnaise	
Mackerel in gravlax	18,50 CHF
Eggplant caviar and roasted figs, candied orange vinaigrette	
Focaccia with sweet spices	17,50 CHF
Honey roasted goat cheese, cherry tomato tartare with balsamic and matured Parma ham	
Roast octopus salad with Chimichurri	17,50 CHF
Serve with hot potatoes	



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Mains

Ravioli stuffed with squash	28,00 CHF
'Burrata di bufala' and zucchini tempura	
Braised beef chuck	38,00 CHF
Sauce with Gamaret, mashed potatoes and candied shallots	
Roasted salmon trout fillet	36,00 CHF
Saffron white butter, sweet potato gnocchi	
Gigli	38,00 CHF
Artisanal pasta with chanterelles and truffles served in its Pecorino wheel	
Duck Breast	39,00 CHF
Roasted figs with creamy lavender honey from Domaine de Leos and its little juice, boiled potatoes	
'Carnaroli' risotto with scallops	38,00 CHF
Prawns and green asparagus, fine saffron emulsion	
Shoulder of lamb confit with sweet spices	39,00 CHF
Panisse with candied lemon, caramelised eggplant	
Half-cooked tuna with pistachio	39,00 CHF
Wok vegetables, soy and Soba noodles	
Knife cut Beef tartare	32,00 CHF
Pickles, onions, capers, chives, seasonings to your liking, homemade fries	
Knife cut Beef tartare	34,00 CHF
Truffle, candied tomatoes and creamy burrata, homemade fries	



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Desserts

Baba with old rum	13,00 CHF
whipped vanilla cream	
Frozen amarena and pistachio nougat	13,00 CHF
Flambée with 'apricotine' and clementine coulis from Domaine de Leos	
Lemon tart	13,00 CHF
caramel 'cloud' meringue	
Tiramisu	13,00 CHF
Mango and Spéculous	
Chocolate cake	14,00 CHF
With clementine custard	
Pear crumble	13,00 CHF
Almond and honey crumble from Domaine Leos	
Chestnut cheesecake	13,00 CHF
meringue and blueberry	
Café Gourmand	15,00 CHF
4 mini pieces of our desserts and coffee	