

La Baia
ristorante & lounge

Our philosophy is inspired by
the valorisation of local seasonal products
with an innovative reinterpretation of
Ticino tradition.

Each dish is a tribute to the richness
of the territory and offers a unique
gastronomic experience.

Tasting journey

We are pleased to guide you on a gastronomic surprise journey aimed at highlighting the excellence of the region and beyond. Remaining firmly anchored in tradition, we will lead you in the discovery of our philosophy based on creativity, innovation and passion.

Menu “*a mano libera*”

5-course menu

CHF 87.00

To be considered for the entire table.

The menu is subject to change, depending on the seasonality of the products and market availability.

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For information on allergens or possible food intolerances, please contact our service staff.

Origin of meat:	Beef	Switzerland South America
	Veal	Switzerland
	Swiss	pork
Origin of fish:	Prawns	Italy
	Salmon trout	Switzerland Italy
	Sea Bass	Spain Greece
	Sepia	Morocco
	Perch	Italy Estonia
	Cod	Iceland Norway

✓ La nostra caprese 21.00

Mozzarella di Bufala DOP, variazioni di pomodori ed estratto al basilico

Mozzarella di Bufala DOP, Tomatenvariationen und Basilikumextrakt

Mozzarella di Bufala DOP, variations de tomates et extrait de basilic

Mozzarella di Bufala DOP, mixed tomato and basil extract

Vitello tonnato 33.00

Sottofesa di vitello tonnato cotta al sale, salsa tonnata e patate arrosto

Kalbfleisch mit Thunfischsauce und Bratkartoffeln

Viande de veau avec sauce au thon et pommes de terre rôties

Salted veal underbelly, tuna sauce and roast potatoes

Paccheri trafilati al bronzo 23.00

con bolognese di luganighetta, cacio, pepe e polvere di sedano

Paccheri mit Bolognese aus Luganighetta, Cacio Käse, Pfeffer und Selleriepulver

Paccheri à la bolognaise de luganighetta, au cacio, au poivre et pulvère de céleri

Paccheri with luganighetta bolognese, cacio cheese, pepper and celery powder


**Tartare di filetto di manzo 200 g
battuto al coltello e i suoi classici condimenti** 32.00

Handgeschnittenes Schweizer Rindstartar und seine klassischen Zutaten


Tartare de bœuf suisse coupé à la main et ses ingrédients classiques

Knife-beaten Swiss beef tartare and classic seasonings

To start...

Marinated Salmon Trout	28.00
Liquid salad, crispy celery with raspberry vinegar and frozen raspberry	
Red Prawn Crudo, yellow tomato, watermelon, local büscion, and candied cucumber	32.00
Swiss Veal Tartare, hazelnut variation, foie gras, and escarole	29.00
Egg at 63 Degrees	23.00
Soft, Piora alp cheese fondue, Ticino guanciale, and Farina Bona crumble	
 “Stonnato” Tofu	25.00


Water, flour, potatoes, rice...

Risotto like a Margherita Pizza	26.00
 Spinach Gnocchi, cauliflower, dried fruits and soya	23.00
Perch Tortelli, fava beans, beurre blanc, and lake fish roe	25.00
Bronzed Calamarata, cuttlefish, peas, and lemon	24.00
Fresh Saffron Tagliatelle, osso buco, and gremolata sauce	25.00

Of water or of earth...

Mediterranean Cod	41.00
Roasted Sea Bass Pavé, mussels, celeriac, and dill	43.00
Pink Veal Loin, morels, zucchini, and mountain potato mille-feuille	49.00
Swiss Beef Fillet, Bordelaise sauce, carrot, and Terreni alla Maggia polenta	52.00
Red Bean Medallion, garden vegetables, and vegetable jus	34.00

To end on a sweet note...

3 Chocolates	13.00
Milk chocolate mousse, 70% dark chocolate ganache, cocoa sponge, white chocolate sauce	
Apple Tenerina, yogurt, and sour cherries	12.00
Espressione	14.00
Mascarpone cream, vanilla ladyfinger, and moka coffee	
 Walnut Brownies, wild berries, plant-based cream ice cream, and salted caramel	13.00
Cheese Selection	22.00
Soft and aged cheeses with homemade seasonal jams and local honey	