

CUISINE


PORTO POJANA
RISTORANTE TERMINUS

*COOKING ITSELF
IS A SCIENCE;
IT'S UP TO THE CHEF
TO TURN IT INTO AN ART.*

GUALTIERO MARCHESI

TASTING MENU
SERVED TO THE ENTIRE TABLE

*MARINATED ANCHOVIES, GRILLED BREAD, CURLY ENDIVE
AND WASABI RICOTTA CHEESE*

*BITE-SIZED GNOCCHI WITH CLAMS, MULLET ROE
AND ESCAROLE CREAM*

*ROASTED OCTOPUS, POTATO FOAM AND SQUID-INK SAUCE
FLAVOURED WITH SICILIAN LEMONS*

HOME-MADE PEACH MELBA

*ORIGINS OF MEATS:
SWITZERLAND, ITALY, IRELAND, UNITED KINGDOM,
FRANCE, GERMANY AND AUSTRALIA.*

*ORIGINS OF OCEAN FISH AND SEAFOOD:
MEDITERRANEAN, ADRIATIC AND ATLANTIC.*

*ORIGINS OF LAKE FISH:
SWITZERLAND, ESTONIA AND THE NETHERLANDS.*

*RAW FISH:
ALL FISH SERVED RAW HAS BEEN BLAST CHILLED
TO ENSURE PRODUCT SAFETY AND QUALITY.*

*IF YOU REQUIRE FURTHER INFORMATION
ON THE ALLERGEN CONTENT OF OUR FOODS,
A MEMBER OF OUR STAFF WILL BE HAPPY
TO HELP YOU.*

VEGETARIAN DISH 



PRICE PER PERSON *CHF 85.-*

INCLUDING WINE PAIRINGS *CHF 130.-*

If you have any special requests, our chef and staff will be happy to accommodate you.

RAW FISH

OYSTERS (KYS)	CHF 4.50
MEDITERRANEAN FISH PREPARED AS CARPACCIO OR TARTARE BASED ON MARKET AVAILABILITY	CHF 34.-
ASSORTED RAW FISH	CHF 38.-
RAW SCAMPI AND RED PRAWNS	CHF 40.-



APPETIZERS

MIXED SALAD OF VEGETABLES, HERBS, SPROUTS AND FLOWERS	CHF 15.-
MARINATED ANCHOVIES, GRILLED BREAD, CURLY ENDIVE AND WASABI RICOTTA CHEESE	CHF 20.-
COLD TOMATO CREAM, SCAMPI, STRACCIATELLA AND FRESH OREGANO	CHF 25.-
MULLET FILETS, WATER MELON, ROASTED SWEET ITALIAN PEPPERS AND PIORA ALP PROSCIUTTO SERVED WITH WHOLEMEAL BREAD WITH DRIED FRUIT	CHF 27.-
RAW SQUID WITH A MINT-FLAVOURED MELON CEVICHE	CHF 19.-
MARINATED SALMON FROM LOSTALLO WITH DILL-FLAVOURED CRÈME FRAÎCHE AND CRUNCHY VEGETABLES	CHF 26.-
CHOCOLATE-FLAVOURED DUCK FOIE GRAS TERRINE SERVED WITH APRICOT CHUTNEY AND AMARETTO JELLY	CHF 31.-
RAW HAM AGED ON PIORA ALP, SERVED WITH WHOLEMEAL BREAD WITH DRIED FRUIT	CHF 25.-



FIRST COURSES

TORTELLI FILLED WITH AUBERGINE AND BUFFALO MOZZARELLA IN A TOMATO SAUCE	CHF 25.-
CARNAROLI RICE "NATURA TRONCHIN" WITH PERCH AND COURGETTE FLOWERS SERVED WITH CREAMED BUSCION CHEESE FROM THE MUGGIO VALLEY	CHF 28.-
WHOLEMEAL FUSILLI "GENTILE" WITH SUMMER VEGETABLES AND SMOKED WHITEFISH	CHF 22.-
BITE-SIZED GNOCCHI WITH CLAMS, MULLET ROE AND ESCAROLE CREAM	CHF 27.-
NARROW SEMOLINA TAGLIATELLE WITH A PESTO SAUCE AND CANTABRIAN ANCHOVIES	CHF 26.-

MAIN COURSES

ROASTED OCTOPUS, POTATO FOAM AND SQUID-INK SAUCE FLAVOURED WITH SICILIAN LEMONS	CHF 34.-
PIKE-PERCH IN A MUSHROOM SAUCE CHANTERELLES AND PIOPPINI MUSHROOMS WITH BABY SPINACH	CHF 38.-
SEA-BASS FILLET WITH CARAMELISED BELGIAN SALAD, RAISONS AND ALMONDS	CHF 36.-
SWISS ANGUS ENTRECÔTE WITH SWEET RED PEPPERS AND NEW POTATOES WITH ROSEMARY	CHF 42.-
FRIED PRAWNS, SCAMPI, SQUID AND VEGETABLES	CHF 36.-

CATCH OF THE DAY

Depending on market availability,
we offer the following fish entrées prepared
in salt crust, in parchment or grilled:

EUROPEAN SEABASS – GILT-HEAD BREAM – ST. PIERRE – SNAPPER
PANDORA – FLOUNDER – WHITE SEA BREAM – AMBERJACK – GROUPER
2 PERSONS MINIMUM CHF 52.-