

INSALATE

Insalata primaverile con asparagi, büscion, uova, soncino e misticanza in olio e limone - 22
Frühlingsalat mit Spargeln, Büscion Frischkäse, Ei, Nüsslisalat und Mesclunsalat an Zitronen-Öl
Spring salad with asparagus, fresh cheese büscion, egg, mesclun und and lamb's lettuce in lemon oil

Caprese con rucolletta, pomodori ramati, mozzarella, origano fresco e in olio al basilico - 24
Tomaten-Mozzarella-Salat mit Rucola, frischem Oregano und Basilikum-Öl
Caprese salad with roquette, Ramati tomatoes, mozzarella, fresh oregano and basil oil

Cocktail di gamberi Black Tiger con indivia belga e salsa tradizionale al cognac - 39
Black Tiger Krevettencocktail mit Endivie und traditioneller Sauce an Cognac
Black Tiger prawn cocktail with endives and traditional sauce with cognac

Insalata Caesar con pancetta, scaglie di parmigiano, petto di pollo e salsa Caesar - 36
Caesar-Salat mit Speck, Parmesanspänen, Pouletbrust an Caesar's Sauce
Caesar salad with bacon, parmesan, chicken breast and Caesar sauce

ANTIPASTI

Carpaccio di ventresca di tonno con perle di cetriolo e gel al frutto della passione - 36
Thunfischcarpaccio vom Bauchstück mit Gurkenperlen und Passionsfrüchtegelée
Carpaccio of tuna's exclusive belly piece with cucumber pearls and passion fruit gel

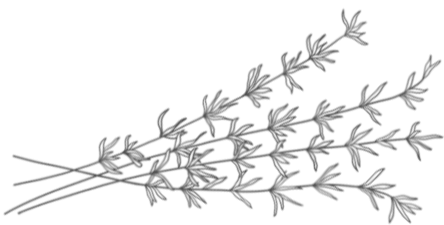
Capesante gratinate con purea di fave, spuma al rafano e focaccia croccante - 29
Gratinierte Jakobsmuscheln mit Bohnenpüree, Meerrettichschaum und knuspriger Focaccia
Scallops au gratin with fava bean puree, horseradish mousse and crispy focaccia

Duetto di salmone - marinato gravlax e affumicato in casa con salsa rafano & senape-miele - 28
Lachsduett - Hausgeräucherter und marinierter Lachs mit Meerrettich und Senf-Honig-Sauce
Home made salmon duet - marinated gravlax & home-smoked with horseradish & mustard-honey sauce

Tartare di manzo svizzero condito - 33
con composta di cipolle rosse e uovo affogato al tartufo nero
Tatar vom Schweizer Rind gewürzt serviert mit Chutney aus roten Zwiebeln und pochiertem Ei mit schwarzem Trüffel
Swiss beef tartare served with seasoning with red onion compote and poached egg with black truffle

Asparagi con prosciutto crudo Pioradoro, uovo affogato e salsa olandese - 26
Spargeln mit Tessiner Pioradora Rohschinken, pochiertem Ei und Sauce Hollandaise
Asparagus with local Pioradoro ham, poached egg and hollandaise sauce

ZUPPE



Minestrone di verdure primaverili - 19
Traditionelle Tessiner Suppe mit Frühlingsgemüse
Spring vegetable minestrone soup

Zuppa di bietole variegata, mascarpone e olio di sesamo - 16
Suppe mit buntem Mangold an Mascarpone und Sesamöl
Variegated beet soup, mascarpone and sesame oil

PRIMI

Risotto Carnaroli agli asparagi verdi e animelle di vitello saltate al porto- 26
Carnaroli Risotto mit grünem Spargel und gerösteten Kalbsmilken an Portwein
Carnaroli risotto with green asparagus and veal sweetbread sautéed with port wine

Ravioli ai carciofi con crema di prezzemolo, mentuccia e crumble aromatico - 24
Artischocken-Ravioli mit Petersiliencreme, Bergminze und würzigem Crumble
Artichoke ravioli with parsley cream, mint and aromatic crumble

Spaghetti freschi con granchio delle nevi, pomodorini e basilico fresco - 38
Frische Spaghetti mit Schneekrabbe, Cherrytomaten und frischem Basilikum
Fresh spaghetti with snow crab, cherry tomatoes and fresh basil

Maltagliati con ragù di faraona e scaglie di provolone dolce - 28
Maltagliati Nudeln mit Perlhuhnragout und Spänen vom süßen Provolonekäse
Maltagliati pasta with guinea fowl ragout and provolone flakes

Lasagne caserecce alla bolognese - 24
Hausgemachte Lasagne Bolognese
Homemade lasagne alla bolognese



SECONDI

Gamberoni Black Tiger alla provenzale con couscous - 42
Black Tiger Riesencrevetten nach provenzalischer Art mit Couscous
Black Tiger prawns Provençal style with couscous

Cuore di filetto di tonno qualità Balfegó ai semi di sesamo e salsa d'avocado e limetta - 44
Balfegó Thunfisch an Sesam und Avocado-Limettensauce
Tuna fillet Balfegó quality with sesame seeds, avocado and lime sauce

Branzino intero alla mediterranea con salsa ai pomodorini, capperi, basilico e timo - 54
Ganzer Wolfsbarsch nach mediterraner Art mit Cherrytomaten, Kapern, Basilikum und Thymian
Whole sea bass Mediterranean style with cherry tomatoes, capers, basil and thyme

Suprema di quaglia con pancetta e salvia - 39
Suprême von der Wachtel mit Speck und Salbei
Quail supreme with bacon and sage

Medaglione di manzo alla Rossini con fois gras, tartufo estivo e salsa al maderia - 62
Rindsfilet Rossini mit Fois Gras, Sommertrüffel und Madeira Sauce
Beef fillet Rossini style - Beef medallion, fois gras, summer truffle and madeira sauce

aperto tutte le sere dalle ore 16.30
jeden Abend ab 16.30 Uhr geöffnet
open daily from 4.30pm

SNACKS

Quaglia in mantello

con suprema di quaglia avvolti nella pancetta
Quail in cloak with quail supreme wrapped in bacon
3 pezzi / 5 pezzi 29 / 44

Pollo alla cubana con riso

pollo con verdure e fagioli leggermente piccante con riso
Cuban chicken & rice with vegetables and beans 32

Gyoza

ravioli giapponesi fatti in casa
con ripieno di tartufo opp. di esclusivo manzo Wagyu
*Homemade Japanese ravioli with truffle filling
or exclusive Wagyu beef filling*
4 pezzi / 6 pezzi 24 / 36

Primo del giorno

Pasta of the day 25

Hamburger Parco Paradiso

Angus Beef 200gr 38
Wagyu Beef 180gr 59

con pomodoro, insalata, formaggio cheddar,
pancetta croccante e patatine fritte
with tomato, lettuce, cheddar, bacon and french fries

Vegi Burger 180gr con crema di nocciole 38

Club Sandwich

pollo, pomodoro, lattuga, uovo, pancetta
servito con patatine fritte
*chicken breast, tomato, lettuce, egg, bacon
served with french fries* 42

Caesar's Salad

lattuga, pancetta croccante, parmigiano, crostini
e salsa Caesar
lettuce, bacon, parmigiano, bread croûtons, Caesar's Sauce

con pollo arrostito - *with chicken* 36

con gamberoni Black Tiger - *with Black Tiger prawns* 44

con pancia di maiale croccante - *with crispy pork belly* 36

Cocktail di gamberoni

con salsa cocktail al rum cubano e indivia
Prawn cocktail with Cuban rum cocktail sauce and endive
3 pezzi / 5 pezzi 26 / 39

Tartare di manzo svizzero

condita tradizionalmente e servita con toast caldi
traditionally seasoned and served with warm toast 33

Duetto di salmone

salmone affumicato in casa & gravlax
con toast, crème fraîche e salsa al senape e miele
*home smoked salmon and cured gravlax
with baked potato, sour cream and mustard-honey sauce* 28

Roastbeef all'inglese

con gratin di patate e salsa tartara, servito con toast
*Roastbeef with potato gratin and tartare sauce
served with warm toast* 28

Selezione di bruschette

tartare di manzo e di salmone, pomodoro & basilico,
salmone affumicato, pollo arrosto, roastbeef,
pesto di olive, cetriolo & crème fraîche 8 pezzi
*beef and salmon tartar, tomato & basil,
smoked salmon, roasted chicken, roastbeef,
olive pesto, cucumber & crème fraîche. 8 pc.* 28



AJISAI

Wakame seaweed salad
with daikon and tobiko

Waku Ghin
Mazara prawns, sea urchin & caviar

Ibushi Gin hot smoked salmon
Creamy mustard sauce

Homemade lobster gyoza
Wasabi sauce

Abalone ear shells
Coconut-lemongrass sauce
Balfego bluefin tuna & vegetables
Creamy yuzu sauce

Fried, furikake or garlic rice
Traditional miso soup
Tsukemono selection

Sorbet

165.-

SHOBU

Japanese cucumber salad
with berries and wasabi dressing

Beef tataki
with garlic and sakura flower
Hayashi sauce

Veal sweetbread
Goma Dare peanut sauce

Homemade wagyu beef gyoza
Wasabi sauce

Quail supreme
Spicy estragon-anis sauce

Angus beef fillet (100gr) & vegetables
Yakiniku-Iki beer sauce
(Wagyu fillet +80.- Kobe fillet +120.-)

Fried, furikake or garlic rice
Traditional miso soup
Tsukemono selection

Sorbet

150.-

HIMAWARI

Spinach salad, Takuan daikon
Peanut sauce

Sushi nigiri selection & fresh wasabi

Ibushi Gin hot smoked salmon
Creamy mustard sauce

Homemade lobster gyoza
Wasabi sauce

Japanese Hokkaido scallops
Ginger-onion sauce

French Duck breast & vegetables
Umeboshi prune sauce

Fried, furikake or garlic rice
Traditional miso soup
Tsukemono selection

Sorbet

140.-

SAKURASOU

Yamitsuki cabbage salad
with avocado

Vegetarian sushi selection
Fresh wasabi

Ibushi Gin hot smoked tofu
Teriyaki sauce

Homemade truffle gyoza
Wasabi sauce

Japanese mushrooms, salicornia,
Avocado-yuzu & Goma dare sauce

Okonomiaki
Beansprout, cabbage and shishinto
Japanese curry sauce

Fried, furikake or garlic rice,
Traditional miso soup
Tsukemono selection

Sorbet

120.-

TSUBAKI

Sprout salad, tofu and kaiso
Yuzu-miso dressing

Sashimi of Otoro tuna Balfego
Fresh wasabi

Ibushi Gin hot smoked salmon
Creamy mustard sauce

Homemade lobster gyoza
Wasabi sauce

Black Tiger prawns
Avocado-sesame sauce
(Carabiniero prawns +15.-)

Japanese Hamachi fish & vegetables
Shiso-miso pesto

Fried, furikake, or garlic rice
traditional miso soup
Tsukemono selection

Sorbet

160.-

ASAGAO

Yamitsuki cabbage salad
with masago fish eggs

Sushi roll selection
Fresh wasabi

Ibushi Gin hot smoked salmon
Creamy mustard sauce

Homemade wagyu beef gyoza
Wasabi sauce

Duck foie gras with pear
Umeboshi prune sauce

Red Carabiniero prawns & vegetables
Taniguchi master sauce

Fried, furikake or garlic rice
Traditional miso soup
Tsukemono selection

Sorbet

165.-

SAKURA

Kani salad with crab,
sprouts and Sakura flower

Waku Ghin
Mazara prawns, sea urchin
& caviar

Ibushi Gin hot smoked salmon
Creamy mustard sauce

Homemade truffle gyoza
Wasabi sauce

Lobster tail and foie gras
with bisque reduite

Exclusive beef tasting & vegetables
Angus beef, 60gr
Kagoshima wagyu beef, 60gr
Kobe beef, 60gr

Wagyu fried rice, lobster miso
& tsukemono selection

Sorbet

320.-

UME

Waku Ghin
Mazara prawns, sea urchin & caviar

Choose your favourite beef specialty

Kobe beef tenderloin 280.-
Kobe beef striploin 275.-

Miyazaki wagyu tenderloin 230.-
Miyazaki wagyu striploin 220.-

Kagoshima tenderloin 190.-
Kagoshima striploin 180.-

All traditionally grilled
on the teppan
and served with vegetables

Fried, furikake or garlic rice
Traditional miso soup
Tsukemono selection

Sorbet