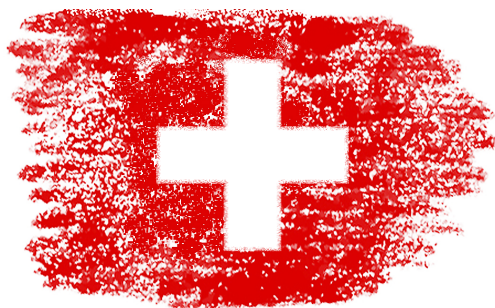


1° agosto



Menu

Cubettata di salmone selvatico marinato con avocado,
sedano e mela verde

Cocktail d'astice con carote, zenzero e lime

Cappellacci ripieni al tuorlo morbido, funghi di bosco,
tartufo nero e blu Ticinese

Filetto di vitello in crosta di pane, zucchine e senape dolce

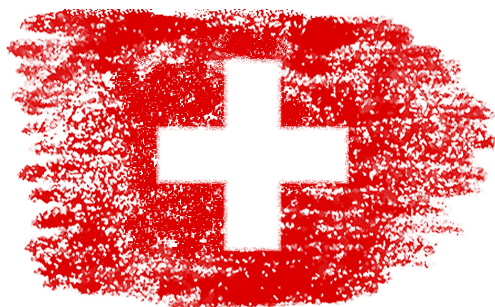
Tartelletta al cioccolato "Or Noir" e frutti rossi

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Villa Principe Leopoldo
Lugano, martedì 1° agosto 2023

Sfr. 155.-

1° agosto



Menu

Marinierter Wildlachs-Würfel mit Avocado, Sellerie
und grünem Apfel

Hummercocktail mit Karotten, Ingwer und Limette

Cappellacci gefüllt mit weichem Eigelb, Waldpilzen,
schwarzem Trüffel und Tessiner Blaukäse

Kalbsfilet in Brotkruste, Zucchini und süßem Senf

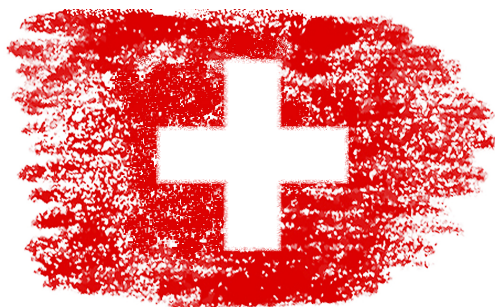
Schokolade "Or Noir" Tartelette und roten Früchten

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Villa Principe Leopoldo
Lugano, martedì 1° agosto 2023

Sfr. 155.-

1° agosto



Menu

Cubes de saumon sauvage marinées avec avocat,
céleri et pomme verte

Cocktail de homard aux carottes, gingembre et citron vert

Cappellacci farcis au jaune d'œuf, champignons sauvages,
truffe noire et fromage bleu tessinois

Filet de veau en croûte de pain, courgettes et moutarde douce

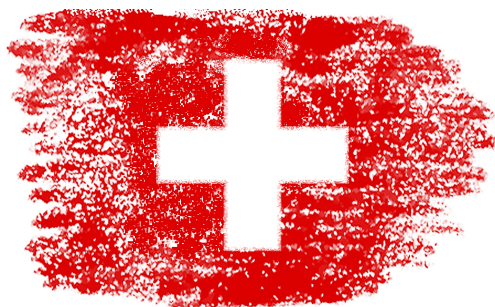
Tartelette au chocolat "Or Noir" et fruits rouges

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Villa Principe Leopoldo
Lugano, martedì 1° agosto 2023

Sfr. 155.-

1° agosto



Menu

Marinated diced wild salmon with avocado, celery
and green apple

Lobster cocktail with carrots, ginger and lime

Cappellacci stuffed with soft yolk, wild mushrooms,
black truffle and Ticino blue cheese

Fillet of veal in bread crust, courgettes and sweet mustard

“Or Noir” chocolate tartlet and red fruits

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Villa Principe Leopoldo
Lugano, martedì 1° agosto 2023

Sfr. 155.-