

EREMO GROTTO SAN NICOLAO

TRADITIONAL MENU

CHF 42.- (Drinks not included)

The menu is not divisible

- Mixed cold cuts
- Choose a dish main course:
Roasted rabbit
Pork Ossobuco
Pork rolls meat
- Including polenta
or baked potatoes oder Pasta

LA GONDOLA DELL'EREMO

Mixed cold cuts and cheeses,
Rabbit patè and black truffle honey

For 2 People
For 3 People
For 4 People

CHF 55.-
75.-
96.-



APPETIZERS

Cow/Goat cheeses	CHF 9.5.-
Local cow cheese old	12.-
Zola cheese	10.-
Lard with and black truffle honey	18.-
Deer salami	12.-
Pork salami	9.-
Mixed local cheeses plate	20.-
Mixed local cold cuts plate	20.-
Mixed local cold cuts and cheeses plate	26.-

MAIN COURSES

Served with polenta or baked potatoes or pasta

Braised beef	CHF 32.-
Roasted rabbit	26.-
Pork Braised veal Ossobuco	26.-
Pork rolls meat with bacon and sage	27.-
Beef steak	40.-

FIRST COURSES

Price for one person

Vegetable soup	CHF 12.-
Risotto with marrow (minimum 2 People)	20.-
Risotto Luganiga-Merlot wine (minimum 2 People)	20.-
Tagliolini (fresh pasta) with truffle pearls	27.-

SIDE VEGETABLES

Small Salad	CHF 6.-
Big Salad	10.-
Baked potatoes or Polenta	6.-
Small Risotto White	8.-
Funghi porcini mushrooms	20.-
Grilled vegetables	10.-

POLENTE MAIS

Polenta with mushrooms	CHF 26.-
Polenta with eggs	15.-
Polenta concia (with mixed cheeses and Butter)	16.-
Polenta with zola cheese	15.-
Polenta with cold milk	10.-

*Origin of meats – Cured meats: CH-IT-UE-NZ
Bread served production Svizzera*

**FOR ANY ALLERGIES AND/OR INTOLERANCES,
PLEASE CONTACT THE STAFF**