



ERINGER

HOTEL

AVA RESTAURANT

Service from 18:00 to 21:30

STARTERS	MAINS
Soup of the Day <i>Depending on the chef's mood</i>	Gnocchi alla Zucca e Radicchio <i>Homemade gnocchi, roasted pumpkin cream, sautéed radicchio, and walnuts</i>
Artichoke Crostini <i>Toasted croutons topped with artichoke cream and burrata</i>	Steak & Pie Risotto <i>Pulled Beef marinated in Guinness Beer Marbled Cheddar and Parmesan</i>
Léo's œuf parfait <i>Brown Butter Sabayon Artichoke, seared spinach shoots</i>	Fresh Tagliolini <i>Leo's homemade fresh tagliolini topped with red shrimp and cime di rapa sauce</i>
Salade de Chèvre chaud <i>Fresh goat cheese wrapped in smoked bacon baked in puff pastry, with lamb's lettuce, low-temperature endives, sautéed onions, and white grapes</i>	Cod Fillet <i>with onion sauce and potato casserole</i>
	Suprême de Poularde jaune <i>farci à la Truffe served with Pan-seared glazed heirloom vegetables and Périgourdine sauce</i>
	Beef Fillet <i>served with roasted grenailles potatoes, kale shallots cooked in red wine jus</i>

DESSERTS

All our desserts are homeade by our wonderful pastry chef Isabel

Trio Choco Taco <i>Chocolate Variation, homemade shortbread, and white chocolate ganache</i>	Tiki Mocktail <i>Tonka coconut custard, pineapple compote, mango gel, Lichi sorbet and kiwi chips</i>
Bergamote et Fenouil <i>Fennel-infused mousse and tuile, Earl Grey tea cream and flavored crumble</i>	14 CHF <i>100% vegan</i>

All prices are in Swiss Francs, and include the 8.1% VAT