



# ERINGER

HOTEL

## AVA RESTAURANT

Service from 18:00 to 21:30

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### STARTERS

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<b>Crostino dell'Orto</b> Crostini, zucchini, cottage cheese & caviar pearls of balsamic vinegar	16 CHF	<b>The Vitello Tonnato mosaic</b> Thinly sliced veal, slow cooked tuna and a creamy tonnato sauce	25 CHF
<b>Caprese Illusion</b> Yellow Tomato, Pineapple juice, Strawberries, cherry tomatoes, burrata	25 CHF	<b>Sunset Scampi</b> Langoustines, red pepper cream, padron peppers, ricotta & mint	32 CHF

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### MAINS

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<b>Cacio e Pepe à l'Ail Noir</b> Linguine pasta, Cacio e Pepe cream and Black garlic	26 CHF	<b>Tagliatelle of the Forest</b> Homemade tagliatelle with slow cooked wild boar ragout	28 CHF
<b>Risotto al Gambero Rosso</b> Risotto in a creamy wild garlic butter topped with red shrimp	34 CHF	<b>Horse Entrecôte</b> Millésimée* Horse steak, green vegetables, cooked in a 20-year aged balsamic sauce	40 CHF
<b>Emerald Ceviche</b> Marinated sea bream in a pepper, lemon, ginger sauce	30 CHF	<b>Monkfish on an Island of Venere</b> Monkfish, miso, green peas, potato foam, on black rice	42 CHF
<b>The Vitello Tonnato Mosaic</b> Thinly sliced veal, slow cooked tuna and a creamy tonnato sauce	38 CHF	<b>Rack of Lamb with a burst of carrots</b> Rack of lamb, carrots & herbs	44 CHF

*\* Served with a casserole of potatoes, mushrooms, bacon and onions.*

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### DESSERTS

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<b>The Summer Garden</b>	12 CHF	<b>Chocolate Caramel Eclipse</b>	12 CHF
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*All prices are express in Swiss Francs CHF, and the VAT 8.1% is included*