

l'Atelier de *Mirto*

TAKE AWAY

Menu *Terroir*

CHF 65,00 per person

Garganelli with Ticino luganighe, broccoli and sbrinz cheese

Coq au vin slow-cooked with Humagne rouge, mashed potatoes

Tarte tatin

Menu *Atelier*

CHF 85,00 per person

Half-cooked Bremgarten char, sesame oil dressing ad lemon confit

Artisanal serac cheese gratinated with herbs, pickled vegetables and mesclun salad

Caramelized veal shank with aromas, candied lemons

Candied pink grapefruit, white chocolate and salted butter shortbread

Extras :

Homemade sorbets and icecreams ... 8,00 *per scoop*

Cheese tasting ... 14,00

Order by phone on (+41) 027 775 28 00 before 6pm for a pick up the following day for lunch or dinner

Please do let us know if you have any allergy and/or intolerance

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Carte des Vins / Wine List

	37,5cl	75cl	Magnum
VINS SUISSES - BLANCS			
Petite Arvine 2018 Germanier		53,00	
Humagne Blanche 2017-18 Clos de Mangold - Reynard		61,00	
Amigne - Mitis - 2015 Germanier	75,00		
VINS SUISSES - ROUGES			
Pinot Noir 2018 Les Bernunes - Zufferey		48,00	
Humagne Réserve 2015 Germanier		89,00	
Merlot 2016 Domaine Sarvat		53,00	
Cornalin Réserve 2016 Germanier		85,00	
VINS DE BORDEAUX			
Baron de Brane 2015 Margaux - 2nd vin de Château Brane-Cantenac		82,00	
Château Les Ormes de Pez 2009 St Estèphe		137,00	301,00
Pagodes de Cos 2015 St Estèphe - 2nd vin de Château Cos D'Estournel		141,00	
VINS DE TOSCANE			
Poggio ai Ginepri 2018 Tenuta Argentiera		59,00	
Lino Volpaiole 2014 Fuori Mondo		98,00	
Amaë Volpaiole 2014 Fuori Mondo		135,00	