

L'iodo



STARTERS

Jura's trout Trout tartare, apple, cucumber, samphire and yoghurt ice cream	16.-
L'iodo at the table Marine seaweed arancini with octopus mayonnaise	15.-
Calamaretti Lightly seared squid, tomatoes, pearl onions and taggiasche olives	18.-
Tiffany's salad Salad with calamaretti and shrimps, Tiffany sauce	16.-

MAIN COURSES

Sea bass Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce	39.-
Mediterranean tagliatelle Homemade tagliatelle, langoustine bisque, burrata, tomatoes and basil	29.-
Mediterranean ravioli Homemade ravioli, langoustine bisque, burrata, tomatoes and basil	32.-
Octopus Octopus, 'nduja, potatoes, leeks and lemon	36.-
Wild sea bream Sea bream, gnocchetti, zucchini and saffron	44.-
Fish and Chips Pike-perch fillets, homemade sauce and fries	28.-
Tiffany's salad Salad with calamaretti and shrimps, Tiffany sauce	29.-

DESSERTS

On the tray	11.-
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MENU OF THE WEEK

on the board, lunch and dinner

Starter + main or main + dessert
38.-

Origin of our fresh products

Octopus - Centre-East Atlantic | Prawns - Vietnam | Pike-perch - Kazakhstan | Calamaretti - South-East Atlantic
Trout - Switzerland | Sea bass - Spain | Langoustine - UK | Sea bream - France

Please let us know if you have any allergies or dietary requirements.

Some of our dishes may contain allergens.

CHF - Service charge and 7.7% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova

