

# l'iodo



## STARTERS

Homemade smoked fera, asparagus, kumquat	24.-
Octopus, 'nduja, potato cream, lemon	22.-
Morel arancini, wild garlic mayonnaise	19.-
Tiffany's salad, calamaretti, shrimp	17.-

## MAIN COURSES

Ravioli del plin with ricotta, fava beans, Pecorino Romano	34.-
Sea bass, artichokes, dried tomatoes, black garlic and barigoule sauce	39.-
Roasted monkfish, saffron potato risotto with shellfish, rouille emulsion	46.-
Red mullet, peas, lemon burrata, rock fish sauce	44.-
Fish and chips	32.-
Tiffany's salad, calamaretti, shrimp	29.-

## MENU OF THE WEEK

*on the board, lunch and dinner*

Starter + main & dessert of the day offered  
39.-

Origin of our fresh products

Fera - Switzerland | Shrimp - Vietnam | Pike-perch - Kazakhstan | Calamaretti - South-East Atlantic  
Red mullet - France | Sea bass - Spain | Monkfish - France | Octopus - Central-East Atlantic

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

Some of our dishes may contain allergens.

CHF – Service charge and 8.1% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova