PALACINEMA
LOCARNO

DAILY MENU

9 – 13 November 2026

MONDAY 9 NOVEMBER	TUESDAY 10 NOVEMBER	WEDNESDAY 11 NOVEMBER	THURSDAY 12 NOVEMBER	FRIDAY 13 NOVEMBER
STARTER Cauliflower flan with Gottardo cheese fondue and toasted hazelnuts	**SALAD** Lamb's lettuce with caramelised chestnuts, sweet and sour pumpkin and walnuts	**STARTER** Cream of broccoli soup with farina bóna crumble and rosemary oil	**SALAD** Seasonal mixed salad	**STARTER** Pumpkin soup with ginger sour cream
MAIN COURSE Tagliatelle with wild boar ragù and redcurrant compote *or* **VEGETARIAN DISH** Aubergine parmigiana	**MAIN COURSE** Pork ossobuco with Bistrot gremolata and mashed potatoes *or* **VEGETARIAN DISH** Roasted cauliflower with chickpea hummus, pomegranate and hazelnuts	**MAIN COURSE** Carnaroli risotto with beetroot cream and lemongrass prawns *or* **VEGETARIAN DISH** Potato and leek bake with büscion goat cheese and lamb's lettuce	**MAIN COURSE** Classic lasagne alla bolognese *or* **VEGETARIAN DISH** Red polenta with "Onze" egg, seasonal vegetables and Gottardo cheese fondue	**MAIN COURSE** Fishcake with cauliflower variations *or* **VEGETARIAN DISH** Seitan with chickpea hummus and broccoli

DAILY MENU PRICES

FULL DAILY MENU ..... **19.- CHF**
Starter or salad + main course or vegetarian dish

MAIN COURSE / VEGETARIAN DISH ..... **15.- CHF**

AUTUMN SPECIALS

Available all week

Tagliatelle with porcini mushrooms ..... **23.- CHF**

Venison stew with pan-fried red polenta ..... **34.- CHF**
Served with autumn vegetables

For information on allergens and the origin of our products, please ask our staff.