

THE RESTAURANT

at seven lugano – the restaurant ticino’s culinary world is paired with innovative cooking, presenting one of lugano’s best melting spots for business and pleasure dining. focusing on typical seasonal products, the restaurant offers a rich variation of different menus. taste our signature risottos and josper-grilled meats.

for sushi and sashimi lovers, we offer adventurous combinations prepared on spot by our sushi master chef.

ANTIPASTI

BURRATA

burrata cheese mousse, tomato juice and basil
16

SEARED OCTOPUS AND GREEN PEAS

low-temperature cooked, smoked buffalo mozzarella,
sweet&sour marinated red onion
24

SCAMPO

scampo and avocado tartar, watermelon soup and mint granita
39

SWISS BEEF CARPACCIO

chanterelles, celery and crisp grana padano
29

SWISS BEEF TARTAR 150g

string beans, quail egg and black summer truffle
46

ALPE PIORA RAW HAM

fried gnocco, lambs’ lettuce and stracchino fresh cheese
28

GREEN SALAD

small green salad with house dressing
9

MIXED SALAD

mixed salad with house dressing
16

PRIMI PIATTI

MELANZANE ALLA PARMIGIANA

eggplant and tomato parmigiana with mozzarella cheese
32

HOMEMADE GNOCCHETTI SARDI

luganighetta, saffron and fennel
26

RISOTTO CARNAROLI

wild garlic, raw scampo and confited tomatoes
29

SQUID INK CHITTARINE

with garlic, olive oil and parsley, prawn ragout and date tomatoes
32

RISOTTO CARNAROLI CACIO E PEPE

chanterelles, veal jus and black summer truffle
29

CHICCHE DI RICOTTA

rabbit ragout, green peas, taggiasca olives and salted ricotta cheese
24

FISH

OCTOPUS BURGER

black bread, baby spinach, dried tomatoes,
octopus mayonnaise and onion rings
42

STRIPED RED MULLET AND NORI

saffron, lardo, chanterelles and herb mash potatoes
52

TURBOT FILET

raw and seared chard and red wine flavored, glazed cherries
48

SALMON, TRAMINER AND ORANGE

red beetroot, root vegetables and horseradish mayonnaise
46

SEA BASS IN A SALT CRUST, whole, 1kg

served with josper-grilled vegetables and potatoes
48 per person, for 2 persons

GILT-HEAD SEA BREAM, whole, 600g

served with josper-grilled vegetables and potatoes
46

MEAT

BACK OF LAMB WITH HONEY AND POPPYSEEDS

ireland cream of smoked potatoes, beans and herbs emulsion
48

CHICKEN france

deep-fried zucchini and potatoes with bacon
36

SWISS BEEF BURGER 220g

smoked mozzarella, crisp raw ham, tomato, rocket salad
french fries with pepper mayonnaise
38

FILET OF BEEF, ireland, 180g

served with josper-grilled vegetables and potatoes
58

BLACK ANGUS RIB-EYE, ireland, 250g

served with josper-grilled vegetables and potatoes
69

BEEF ENTRECÔTE, ireland, 250g

served with josper-grilled vegetables and potatoes
58

PRIME RIB-EYE STEAK, switzerland 800g

french fries, vegetables and bearnaise sauce
65 per person, for 2 persons

CHÂTEAUBRIAND, ireland 400g

french fries, vegetables and bearnaise sauce
68 per person, for 2 persons

ADDITIONAL SIDE DISHES

spinach with extra virgin olive oil

seasonal grilled vegetables

roast new potatoes

french fries

à 5

SUSHI TUESDAY – SATURDAY

we are happy presenting to you our selection of japanese specialties and our modern interpretation of sushi.

suggesting to you our delicious sushi rolls as well as our sushi sets; they are a perfect choice to be shared, or to be served as a starter or first course.

should our menu not offer your preferred roll, please do not hesitate and refer to our staff, it is their pleasure being at your complete disposal!

HOME RARE SEVEN

HASHIMORI SEVEN

selection from our sushi master chef
40 per person, minimum 2 guests

OMAKASE (4pc) sashimi, (8pc) rolls
34

SASHIMI (12pc)
salmon, tuna & today's special
31

TEMPURA ROLLS
fish and seafood tempura rolls
45

SALMON DON
sliced salmon on top of sushi rice
33

TUNA TATAKI
seared tuna, green apple, hazelnut, butter and hot pepper
26

MAKIMONO

UNAGI-FOIE-GRAS ROLL (8pc)
eel, foie gras, shiso
35

SURF & TURF (8pc)
king crab, beef fillet, creamy spicy
32

DRAGON (8pc)
sea eel, crab, sancho
31

EBI TEMPURA (6pc)
black tiger tempura
25

PHILADELPHIA TEMPURA ROLL (8pc)
fried salmon-philadelphia-roll with ponzu sauce
25

SPIDER (6pc)
crab, fresh shiso, californian ponzu sauce
26

SPICY TUNA (6pc)
18

PHILADELPHIA (8pc)
salmon, avocado, philadelphia
21

GYU MAKI (6pc)
beef futomaki, kizami wasabi
33

HOMEMADE DESSERTS

STRAWBERRY AND JASMINE TEA SOUP
lime cloud and meringue
14

COCONUT AND RASPBERRY
almond daquoise, coconut mousse and fresh raspberries
14

DARK CHOCOLATE CAKE (14min)
melting heart served with vanilla ice cream
12

TIRAMISÙ
classic venetian tiramisù
12

MINI DESSERT
daily special from our pastry; your choice of panna cotta, mousse....
6 per piece

FRESH CUT FRUITS PLATTER
14

WILD BERRIES
14

SHERBET AND ICE CREAM
raspberry, strawberry, lemon
coffee, pistachio, hazelnut, chocolate, vanilla, milk cream
4 per scoop

CHEESES

CHEESE SELECTION
small (3pc) large (6pc)
16 | 22

DESSERT WINES BY THE GLASS

TORCOLATO 2013
maculan società agricola, breganze, italy
5cl | 8 ... 37.5cl | 48

MOSCATO D'ASTI DOCG
martini & rossi, piemonte, italy
10cl | 8 ... 75cl | 48

QUINTA BOM RETIRO PORTO 20Y
ramos pinto, porto, portugal
5cl | 10 ... 75cl | 114

DIGESTIF SUGGESTION

ZACAPA XO
rum, solera gran reserva especial, guatemala, 40%
2cl | 12

AMARO GENEROSO
biological digestif, ticino, switzerland, 21%
4cl | 7

CALVADOS
morin père & fils, france, 40%
2cl | 8