



"AT THE ARTIFEX, I LIVE MY PHILOSOPHY:
WITH DEDICATION, CLARITY AND A LOT OF HEART.
MY DISHES TELL THE STORY OF MY ORIGINS, MY CRAFT,
MY CONVICTIONS AND ENCOUNTERS – AND THE QUIET JOY WHEN
EVERYTHING COMES TOGETHER."

ANDREA MOCCIA
HEAD CHEF

PRICE LIST

3-COURSE MENU: 90 € PER PERSON |
WINE PAIRING 35 € PER PERSON

6-COURSE MENU: 120 € PER PERSON
| WINE PAIRING 60 € PER PERSON

8-COURSE MENU: 150 € PER PERSON
| WINE PAIRING 80 € PER PERSON



ALTITUDE

EMBRYONIC

MARGINTERHOF EGG | SWISS CHARD |
ASPARAGUS | SHEEP RICOTTA |
28,00€ E | G | A

TONNÈ

ROAST VEAL | TROUT-MAYO |
VEGETABLES | RASPBERRIES GAZPACHO |
30,00€ A | M | H | C | G | L

CHANTARELLUS

RISOTTO WITH CHANTERELLE |
MUSHROOMS | HAZELNUT |
APRICOTS | YEAST | LICHENS |
30,00€ H | L | O

URTICA

NETTLE TORTELLI | HEN RAGOUT |
POTATOES | PLUM | BEER |
28,00€ A | E | B | L

KUH

BEEF ENTRECÔTE | ENDIVE | DANDELION |
FENNEL | TONGUE | GREEN PEPPER |
SWEETBREAD | PARSNIP |
38,00€ A | E | B | L

WILD FOREST

SPONGE CAKE | CELERIAC-CHANTILLY |
CHERRY |
15,00€ A | E | G | H | C



WORLD TRIP

AMBERJACK

AMBERJACK | TOM-KHA | TOMATO | WATERMELON |
BELL PEPPER | ZUCCHINI FLOWERS WITH RICOTTA |
32,00€ D | A | E | G | B | D

HOMARUS

BLUE LOBSTER | BUCKWHEAT | TURNIPS |
CHERRY | N'DUJA |
35,00€ B | A | E | G | D | H

JACQUES

SCALLOP TIRAMISU |
PEAS AND ASPARAGUS | TRUFFLE |
SCALLOP | APPLE | SCALLOP | UMEBOSHI |
32,00€ D | A | E | G | N

WEISS

SMOKED AUBERGINE |
SQUID | RED SHRIMP |
MEZZE MANICHE PASTA | CAVIAR |
34,00€ D | A | E | G | D | B

THE SUMMER THAT WILL NOT ARRIVE

MEDITERRANEAN MEAGRE IN "ACQUA PAZZA" | ZUCCHINI |
ESCAROLE | BLACK TEA | RAISINS | PINE NUTS |
38,00€ D | A | E | G | H

80'S REVIVAL

MILLE-FEUILLE | WHITE CHOCOLATE |
WHIPPED CREAM | STRAWBERRY | MOUNTAIN CLOVE POWDER |
PISTACHIO ICE CREAM |
15,00€ A | E | B | L