

“ I search through nature and change it
so I can understand it and represent its essence.
I like doing this in a teasing, playful way.
My cuisine is a stroll through an imaginary landscape:
metaphysical, surreal, hyper-realistic, but real.
My dishes consist of small containers with different shapes,
colors and flavors that contrast and complement
one another: fragments of nature.
Each creation has a title that represents an idea linked
to the season, to a bit of news, to one of my thoughts.
What exactly are these dishes?
A vision of time that changes continuously,
and yet, never changes.
Have fun!”

Pietro Leemann



Our Menus for Winter

Joia's tasting menus are the ideal way to explore the secrets of my cuisine.
"Zenith" is the very essence of it. conceived in small portions, it embodies all the creations of each season.

"Emphasis on nature" and "discovery" are also highly satisfying.
they comprise a series of dishes proportionately sized to the number of courses. Enjoy browsing!

Discovery

*This is part of Joia's tradition: a light, satisfying sequence
of flavors that are close to nature.*

90,00

The source of life
Tribute to Gualtiero Marchesi
The navel of the world
A doorway to Heaven
The dessert you prefer from our à la carte menu

Emphasis on Nature

*This is a grand vegetarian menu with eight appetizing courses that are fun and stimulating.
Each course is a composition of ideas that best represent the season.*

100,00

Anachronism
Travel notes
Reflection about where I would like to be, here
Inner landscape
Be vegetarian, be happy!
Tasting of three cheeses from our trolley
Rainforest
The dessert you prefer from our à la carte menu

Zenith

A frolic of small courses come one after the other with a certain rhythm without beginning and without end. Food is conceived here as a vehicle for emotion and memory. Zenith provides the chance to spend a carefree evening beyond the constrictions of time.

120,00

Anachronism

Oh my dear planet

Tribute to Gualtiero Marchesi

Inner landscape

Divertissement, thinking about winter and zen

Be vegetarian, be happy!

Under a thin blanket

Tasting of cheeses from our trolley

Citrus fruits at the Asian way

Gong

5 minutes

This menu works best if the whole table orders it.

Wine Tasting

TRY OUR PROPOSALS BY THE GLASS FROM THE WINE LIST AND COMBINE THEM WITH OUR SAMPLER MENUS,
OR FOR INDIVIDUAL A LA CARTE DISHES.

Flight of three superior, medium bodied wines: 20,00

Flight of three fine, well-structured wines: 40,00

Selection of three precious and vintage wines: 80,00

**All our ingredients have been selected for their biological or biodynamic origin:
this choice and taste safeguards our dear planet and protects our inner landscape.**

*Our dishes are prepared without eggs, many of them without flour and dairy products.
This is not done to alter the taste, but to make the dish lighter and better balanced.
Food need not just be good, it needs to make us feel good after eating it.*

Vegan 🍏

Dishes without gluten 🌾

Antipasto

Anachronism

Traditional artichokes and pumpkin bavarois with colourful salad,
a slice of white polenta scented with cumin and Vallemaggia pepper 🍏 🍷
29,00

The source of life

Kidney beans patè with wasabi and chickpeas humus, our delicious pickled vegetables,
daikon leaves and crunchy wafer of rice, quinoa and peanuts 🍏 🍷
27,00

Travel notes

Parmesan fondue with cardoons, leeks and truffle,
contrast of 25-year-aged aromatic vinegar and four tantalizing imitations 🍷
27,00

Oh my dear planet

The vegetarian version of foie gras made in two different ways, "in terrine" and marinated with mustard,
a slice of grilled apple from my tree and its chutney, hidden under a crunchy dome of Savoy cabbage 🍏 🍷
28,00

Soups

Reflection about where I would like to be, here

Decomposed Indian vegetable soup, with coconut and Himalayan curry velouté, winter vegetables,
lightly cooked, and raspberry contrast 🍏 🍷
26,00

Tribute to Gualtiero Marchesi

Cream with Federica Baj's potatoes, Piedmontese hazelnut pesto, crunchy tops of Romanesco cabbage,
soft froth of fine Norcia truffle and violet potatoes chips 🍷
28,00

First Courses

The navel of the world

Sicilian risotto, with oranges, bergamot, toasted almonds and wild fennel pesto 🍏 🍷
27,00

Serendipity in the garden of my dreams

Potatoes dumplings made without flour, with a heart of walnuts and goat cheese from Boscasso, Brussels sprouts, sweet spicy pear 🍷
28,00

Inner landscape

Roasted buckwheat doubleton with Savoy cabbage, contrast of two sauces, the first one gently smoked, the second one lightly spicy, Jerusalem artichoke carpaccio, red cabbage compote and confit sage 🍏 🍷
27,00

Divertissement, thinking about winter and zen

Folded dough ravioli, filled with kidney beans and shitaké, red cabbage and roasted artichoke, tomato vinegar and funny contrast 🍏
27,00

Main Courses

Be vegetarian, be happy!

New thoughts and new light in front of that small lake, with winter roots cooked in the crock, chicklings and savory patè, legumes and thyme sand, contrast of two refreshing sauces 🍏 🍷
35,00

A doorway to Heaven

Fondue with almond, pumpkin and truffle, turnip filled with mushrooms en bellevue, haze of pine leaf, pumpkining toasted seeds and cauliflower sand 🍏 🍷
33,00

Under a thin blanket

Winter walk, discovering that wood, with green celery pesto, heart of broccoli and pepper, parsnip, chestnuts and artichokes sauce, cubes of ricotta cheese, lightly smoked, crispy sage, pomegranate and other surprises, hidden by an impalpable and tasty blanket 🍷
34,00

Swiss dream

Rösti with potatoes and sweet black salsify, tardive roasted radicchio, mountain tomat sauce and contrast of red wine 🍷
35,00

Cheeses à la Carte

SELECTION OF GREAT ITALIAN CHEESES FROM OUR CUTTING BOARD

With plant rennet and aged in the cellar under the rock, hidden in the wood backyard

Choice of five (100 grams)

25,00

Choice of eight (150 grams)

29,00

*(served with beetroot mustard, Someo flowers honey,
pear and cinnamon compote, our Swedish bread)*

Suppliers, neighbours, friends of nature, respectful of life and our health:

Chiara Onida from Boscasso, Federica Baj and family for asparagus and potatoes, Corbari Farm for fruits and vegetables, Luca Sala from Cascina Selva for milk, cream and cheese with plant rennet, Gabriele Corti from Cascina Caremma for rice, protected by Slow Food, Ecor that is supporting me since many years (I am a great customer), the meadows and forests of Giumaglio that give me, from spring to autumn, fruits and many ideas that are Joia cuisine essence.

And from our synergistic garden, which is giving us great satisfactions with mixed herbs, salads and fruits of incredible taste.

*All our ingredients may contain allergens.
Please inform our staff about your nutritional needs.*

Products which may cause allergies or intolerances

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
 - a) wheat based glucose syrups including dextrose;
 - b) wheat based maltodextrins;
 - c) glucose syrups based on barley;
 - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
2. Eggs and products thereof.
3. Fish and products thereof, except:
 - a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - b) fish gelatine or Isinglass used as fining agent in beer and wine;
4. Peanuts and products thereof.
5. Soybeans and products thereof, except:
 - a) fully refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources.
6. Milk and products thereof (including lactose), except:
 - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - b) lactitol.
7. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
8. Celery and products thereof.
9. Mustard and products thereof.
10. Sesame seeds and products thereof.
11. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
12. Lupin and products thereof.

Desserts

Five minutes

Terrine with chocolate and passion fruit, Sicilian mango ripple,
chocolate mousse with pumpkin custard, chocolate and coffee tiramisu 🍏 🍰
18,00

Smilla's sense of snow

Cashew and citron with cream, pear and pomegranate soups, coconut snow 🍏 🍰
17,00

Gong

Vaporous milk froth, chestnuts vermicelli, hazelnut brownies, crème anglaise flavoured with lemon verbena,
raspberry sauce and our blueberries compote 🍰
17,00

An apple every day

Decomposed apple cake with lemon custard, almonds ice-cream,
caramelized sauce (with coconut sugar) 🍏 🍰
16,00

Citrus fruits at the Asian way

Citrus fruits broth, gently marinated and served lukewarm,
sorbet of bergamot and incense scent 🍏 🍰
16,00

Macondo

Chocolate and figs cake with sicilian guayava cream, banana ice-cream,
hazelnuts soft froth (dessert with raw ingredients) 🍏 🍰
17,00

We have decided to flash freeze some of our ingredients to guarantee enhanced freshness, excellent preservation, and high hygienic standards.

Putting Humpty Dumpty Together Again (egg apparent)

*“Take a chicken egg, make a tiny hole in the shell and remove
the white and the yolk. Discard the yolk,
add the white to a dense broth and mix well.
Pour the mixture into the egg, close the hole with a piece of paper
and steam it. When it is cooked, peel off the shell,
and you will find before you an exceptionally good, whole,
false, hard boiled egg.”*

Yuan Mei
Gastronome Chinese poet of the 18th century.