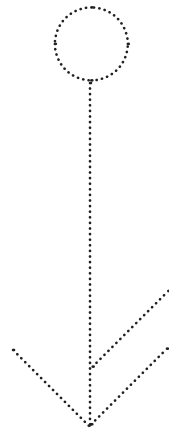




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,
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 MENU FOR AUTUMN

*Joià'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!*

ZENITH

130,00

Anachronism

Sun harbour

Reflection about where I would like to be, here

Inner landscape

A doorway to Heaven

Umami

Under a colourful blanket

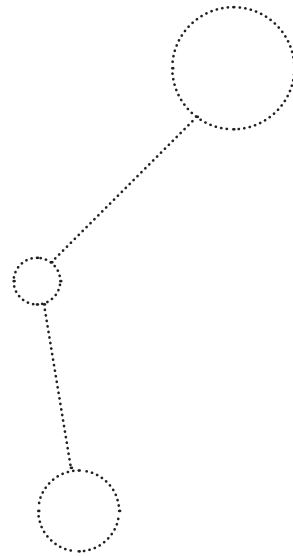
Cheese tasting from our plate

Mother Earth

Gong

5 minutes

*This menu works better if the whole
table orders it*



EMPHASIS ON NATURE

110,00

The face of nature

Sun harbour

Tribute to Gualtiero Marchesi

Inner landscape

Umami

Tasting of three cheeses from our plate

Tea House

The dessert you prefer from our à la carte menu

DISCOVERY

90,00

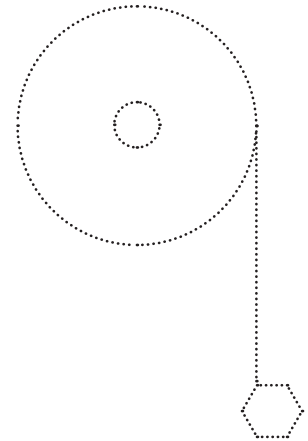
Travel notes

Reflection about where I would like to be, here

The rose I didn't pick

Classicism

The dessert you prefer from our à la carte menu



TUBER MAGNATUM

110,00

(with Alba white truffle 10 euro per gram)

Anachronism

Tribute to Gualtiero Marchesi

The navel of the world

Swiss dream

The dessert you prefer from our à la carte menu

**WINE
TASTING**

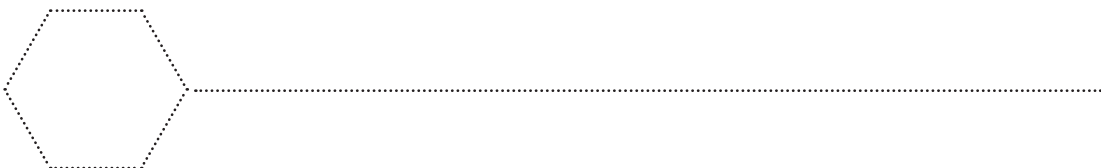
*Try our proposals by the glass from the wine list
and combine them with our sampler menus,
or for individual à la carte dishes.*

Selection of three superior, medium bodied wines 30,00

Selection of three fine, well-structured wines 60,00

Selection of three precious and vintage wines 95,00

Selection of four precious and vintage wines 130,00





ANTIPASTO



Travel notes

Parmesan fondue with pears and roasted broccoletti, herbs and hazelnuts pesto, contrast of 25 year aged aromatic vinegar and its four tantalizing imitations

28,00 

Sun harbour

Belgian endive tatin, cooked slowly at the moment, cauliflower quark with chives,

French-style orange sauce  

29,00

Anachronism

Traditional bavarois with porcini mushrooms and pumpkin, salad and crust of white polenta flavoured with cumin  

29,00 (*if served with Alba white truffle 10 euro per gram*)

The face of nature

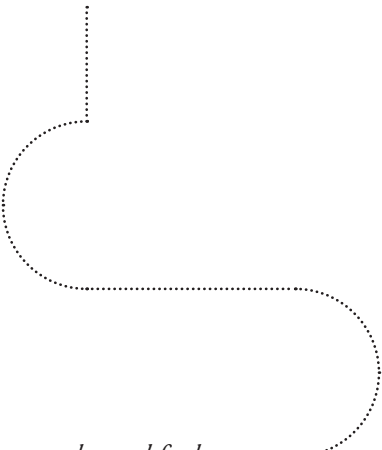
Thinking about Escher, lukewarm roots with Federica Baj's potatoes, kohlrabi, pumpkin and baby beetroots, cannellini beans and wasabi pâté, homemade sesame

breadsticks and green apple tzatziki flavoured with mint  

29,00

gluten free 

dairy free 



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

SOUPS

Reflection about where I would like to be, here

Indian-style decomposed vegetable soup, with creamy coconut and Himalayan curry, heart of avocado and lovage, vegetable muesli and raspberry contrast

27,00



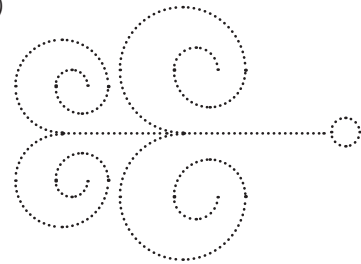
Tribute to Gualtiero Marchesi

Lukewarm Savoy cabbage cream with fine Norcia truffle soft froth, turned pumpkin, coffee powder, lentils caviar and sour cream



29,00 *(if served with Alba white truffle 10 euro per gram)*

FIRST COURSES



The navel of the world

Risotto with pumpkin and porcini mushrooms, candied green lemon peel, sunflower seeds and truffle butter, laurel and juniper scent



32,00 *(if served with Alba white truffle 10 euro per gram)*

The rose I didn't pick

Homemade cous cous with minced gluten-free cereals, well creamed, sesame sauce scented with harissa, play of chestnuts, okra and other confit vegetables,



miso and nuts mince

29,00

Inner landscape

Potatoes and buckwheat gnocchi, without flour, autumn vegetables pearls, sweet gorgonzola fondue, roasted quince, crunchy sage and black cabbage



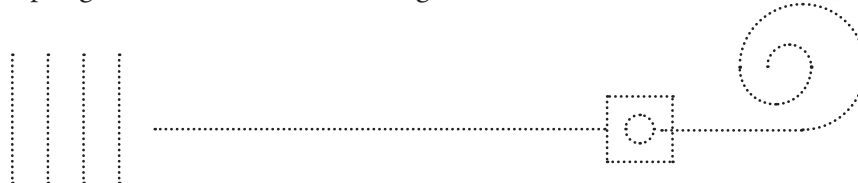
28,00

A doorway to Heaven

Cocoa dumplings filled with radicchio, olives and tofu, gently smoked, kohlrabi false dumpling, cream with barbecued vegetables, leeks and broccoletti



30,00





MAIN COURSES

Umami

Autumn roots and gems, cooked at low temperature to become sweeter, roasted tempeh with peas and pumpkin seeds, Financière sauce with red wine and Madeira

38,00



Classicism

Bellevue artichoke, well seasoned and cooked slowly in a crust, fresh contrasts, homemade traditional jam with leeks and ginger, potatoes and cauliflower soft purée remembering Joël Robuchon

38,00



Under a colourful blanket

A walk in that wood, with green celery pesto, parsnip and morchelle mushrooms sauce, chickling and tarragon falafel, cubes of ricotta cheese, gently smoked, roasted broccoletti, sweet black salsify, pomegranate and other surprises, hidden by an impalpable and tasty mantle

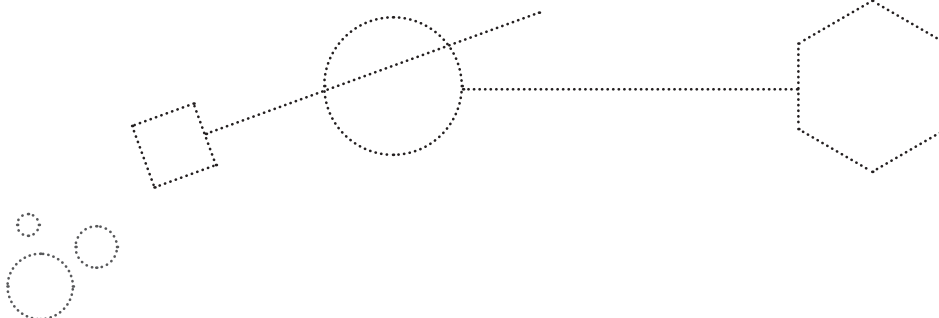
36,00



Swiss dream

Moitié moitié fondue, truffled sauce, Brussels sprouts and carrots glazed with mountain butter, toasted nuts, coloured and crunchy rice wafers

38,00 (if served with Alba white truffle 10 euro per gram)

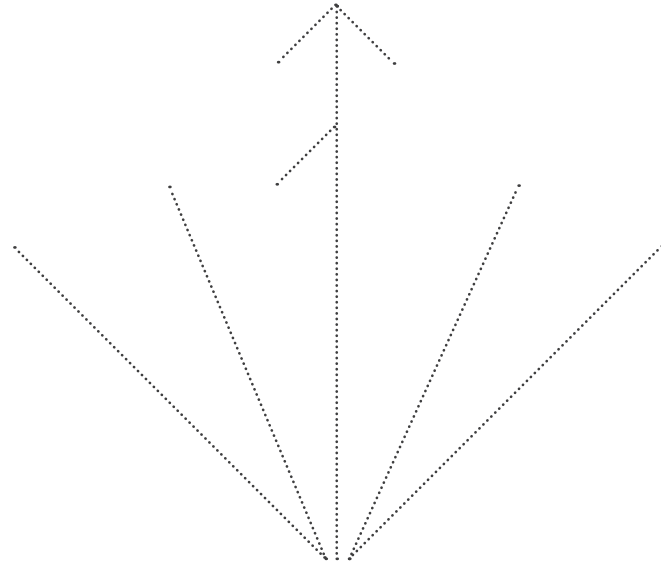


SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

Choice of five types 25,00

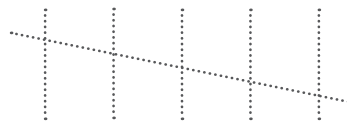
Choice of eight types 30,00

(served with apple and chilli mustard, chestnut honey, pear compote, homemade Swedish cereals bread)



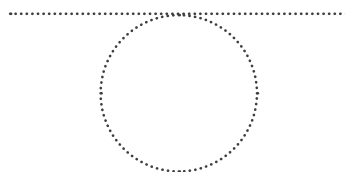
**Suppliers, neighbours, friends of nature,
respectful of life and our health**

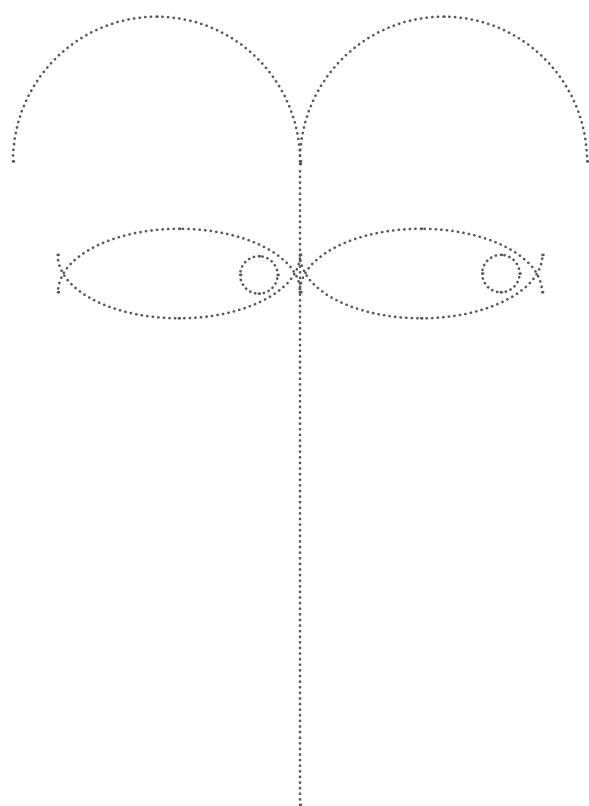
Chiara Onida from Boscasso,
Federica Baj and family for asparagus and potatoes,
Corbari Farm for fruits and vegetables,
Luca Sala from Cascina Selva for milk, cream and cheese with plant rennet,
Gabriele Corti from Cascina Caremma for rice, Rosso Rapa by friend Gianluca
Ferrari, Slow Food Presidia,
the 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.

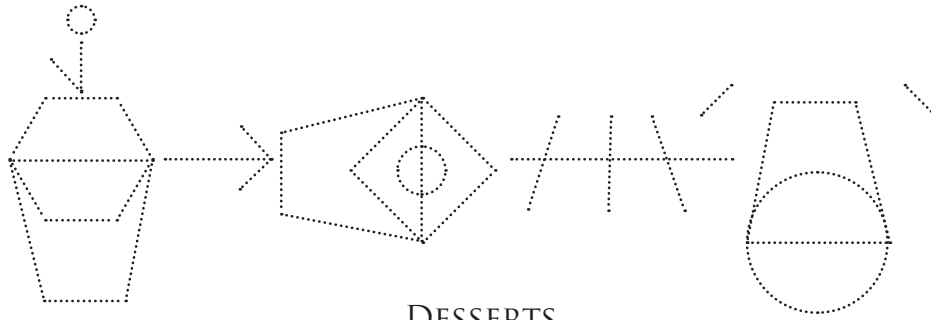


**All our ingredients have been selected for their organic, biodynamic or synergistic
origin: this choice of taste safeguards our dear planet and protects our inner
landscape.**

*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 needs not just to be good, it needs to make us feel good after eating it.*







DESSERTS

Five minutes

Chocolate and blueberry terrine, Sicilian-style cannolo, pumpkin and orange peel ripple, puffed rice with white chocolate and chilli, Mountain Ash truffle 🐝 🍏

20,00

Friends are born or made?

Catalan cream, made with Chiara Onida's delicious goat ricotta, scented with green anise, accompanied by a tantalizing orange ice cream, gently spicy, sesame brittle

18,00 🐝

Gong

Steamy milk froth with lemon peel, chestnut vermicelli, amaretti, crème anglaise flavoured with vanilla, strawberry sauce and homemade khaki compote

18,00 🐝

Happle

New evolution of our traditional apple Tatin, with quince and spices crumble, cinnamon ice cream 🐝 🍏

18,00

Yellow pear

Canned pear with concord grape sorbet, caprese cake with armelline almonds and chocolate, raspberry and mint sauce 🐝 🍏

19,00

Mother Earth

The most appropriate and naturally sweet vegetables, in sorbet and in mousse, carrot and hemp soft cake, star anise crème anglaise 🐝 🍏

18,00

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.