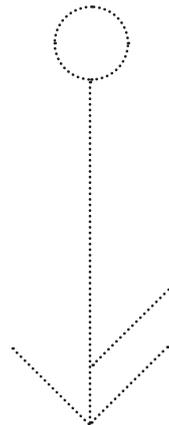




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,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

*Joiá'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

The sight of Nature

Travel notes

Homo vegetus

Inner landscape

A doorway to Heaven

The alchemist

Classicism

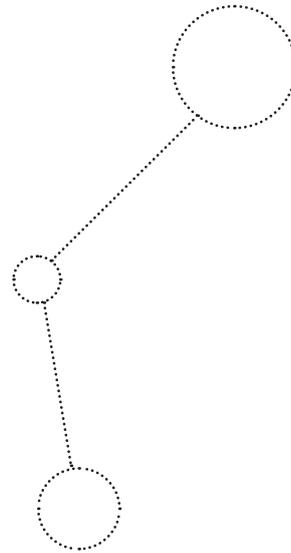
Cheese tasting from our plate

Glance, beyond that mountains, where the sun rises

Gong in two

Dulcis in fundo

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



EMPHASIS ON NATURE

110,00

Eat the leaf

The green planet

Lady Curzon, wife of the Viceroy of India

Inner landscape

Under a thin blanket

Tasting of three cheeses from our plate

Mother Earth

The dessert you prefer from our à la carte menu

DISCOVERY

90,00

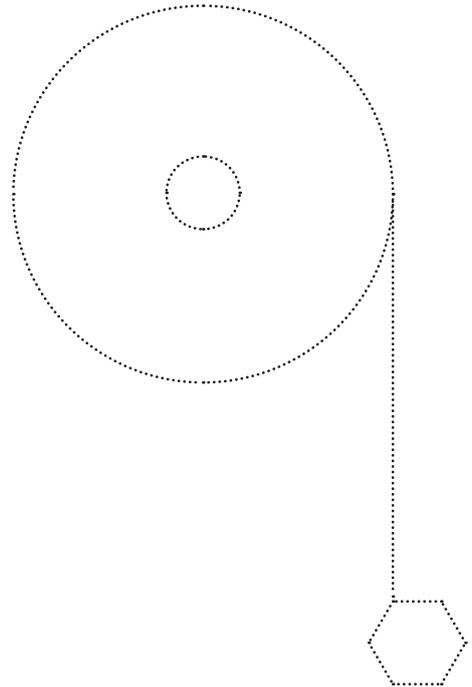
Travel notes

Homo vegetus

The navel of the world

Once upon a time lived a King

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



gluten-free



plant-based





STARTERS



Travel notes

Parmesan fondue with cardoons and artichokes, herbs and hazelnuts pesto, contrast of 25 year-aged aromatic vinegar and its four stimulating imitations

30,00 

Eat the leaf

Enchanting and tasting landscape, with our marinated avocado, homemade tempeh with roasted peas, seasoned with pepper, roasted scorzonera, Lebanese-style mountain carrots pâtè, rich and colourful winter salad, Asian dressing

30,00  

The green planet

The vegetarian version of foie gras made in two different ways, in terrine and marinated with mustard, aged with miso veg cheese, a slice of grilled apple from my tree, sweet and spicy pear, late-growing radicchio chutney, crunchy Savoy cabbage dome

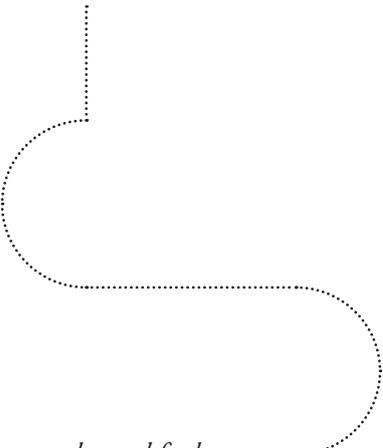
30,00  

The sight of Nature

Thinking about Escher, lukewarm tubers with Federica Baj's potatoes, other tasty roots, cannellini beans and wasabi core, homemade sesame breadsticks and green celery tzatziki

29,00  

gluten-free 
plant-based 



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

SOUPS

Lady Curzon, wife of Viceroy of India

Coconut, lemongrass and homemade yuzu gotcho soup served very hot, grilled shitaké mushrooms and sweet potatoes, gratiné with Verona celery cream

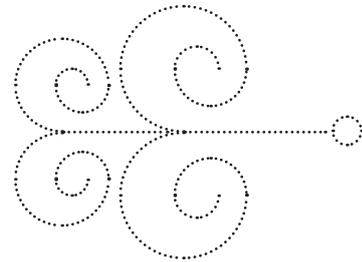
28,00  

Homo vegetus

Rich veggie consommé, bortsch made with the most delicious beetroots, breadcrumb, broccoli purée and almond quark, flavoured with horseradish

28,00 

FIRST COURSES



The navel of the world

Sicilian-style risotto, with oranges and pistachio, scent of wild fennel, cime di rapa pesto, roasted Jerusalem artichoke and wild black rice (15 minutes of cooking)

30,00  

The rose I didn't pick

Homemade cous cous with minced gluten-free cereals, well creamed, with fine Norcia truffle, artichokes and soft contrasts, karkadè infusion

 35,00

Inner landscape

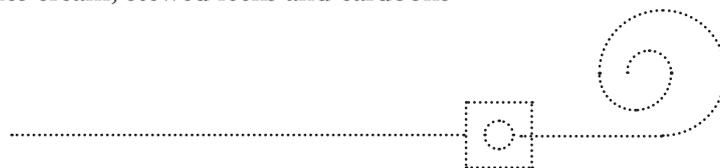
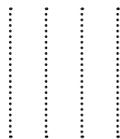
Potatoes and buckwheat gnocchi, gluten-free, glazed green celery, Brussels sprouts, sweet corn and cauliflower fondue, gently spicy red cabbage strings, umeboshi contrast, crunchy sage and crispy cavolo nero

  30,00

A doorway to Heaven

Cappelletti with cocoa, lightly smoked filled with mushrooms, false kohlrabi dumpling, vegetables cream, stewed leeks and cardoons

30,00 





MAIN COURSES

The alchemist

Dedicated to my dear friend Stefan Wiesner, steamed vegetables with Savoy cabbage dumpling, filled with toma cheese and mushrooms, buckwheat knödel, purple potato, taleggio cheese and other vegetables, two sauces, a green one and a Himalayan curry one, homemade cappuccio cabbage sauerkraut, seasoned with juniper

40,00 

Once upon a time there was a King

Red lentils and vegetables pie, potatoes crown, tardive radicchio ballotine, tangerine sauce, baby turnips and wine umami

38,00  

Under a thin blanket

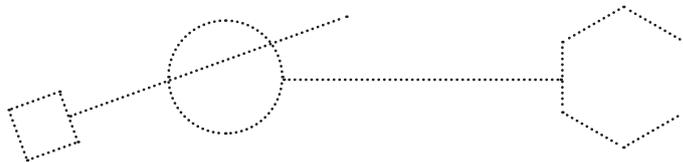
Winter walk discovering that wood, with green celery pesto, broad beans and tarragon falafel, sweet turnip sauce, chestnuts, broccoletti, gently smoked cubes of ricotta cheese, crispy sage, pomegranate and other surprises, hidden by an impalpable and tasty mantle

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, in remembrance of Joël Robuchon

39,00 



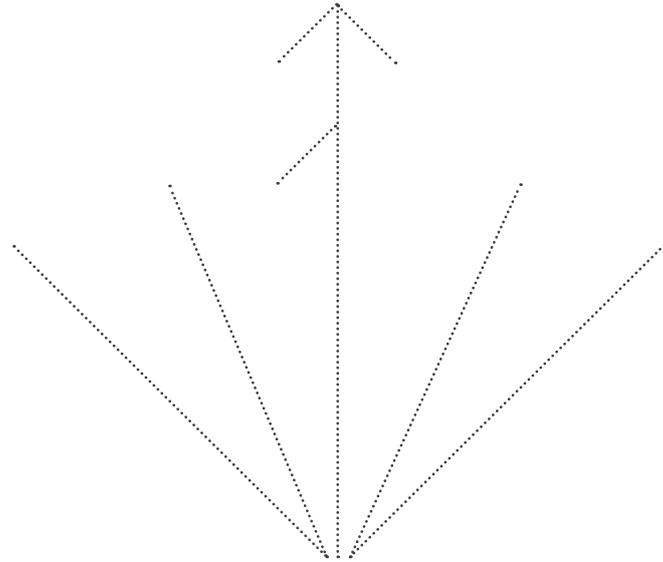
SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

Choice of five types 25,00

Choice of eight types 30,00

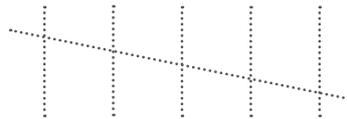
Choice of 7 homemade veg cheese 30,00

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



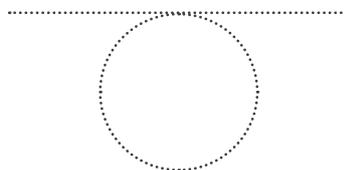
**Suppliers, neighbours, friends of nature,
respectful of life and our health**

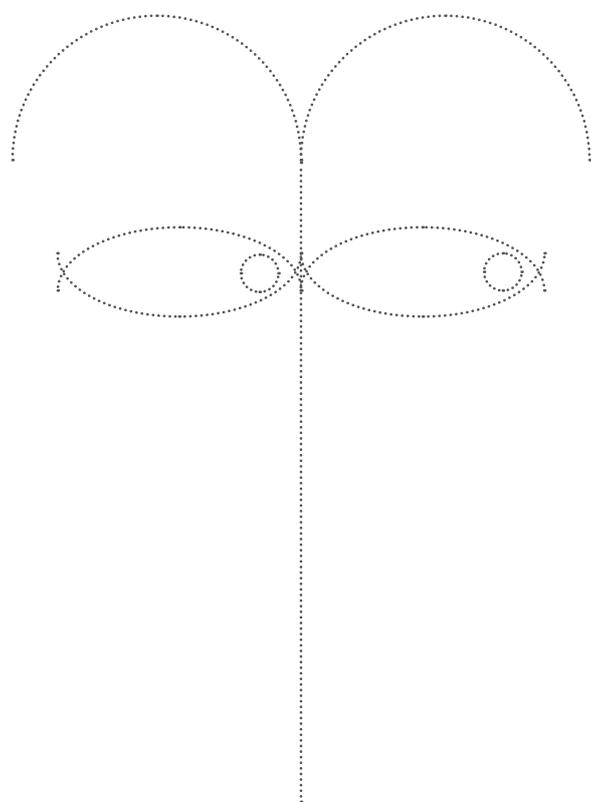
Boscasso by Chiara Onida,
Asparagus and potatoes by Federica Baj and family,
Fruits and vegetables by Corbari Farm,
Milk, cream and cheese with plant rennet by Luca Sala, Cascina Selva,
Rice by Gabriele Corti, Cascina Caremma, Rosso Rapa by our friend Gianluca
Ferrari, Orto Sano by Giovanni, Slow Food Presidia,
Giumaglio's meadows and forests that, from spring to autumn, give me
fruits and many ideas that are Joia cuisine essence.
And by our synergistic garden, which is giving us great satisfactions,
really tasty mixed herbs, salads and fruits.

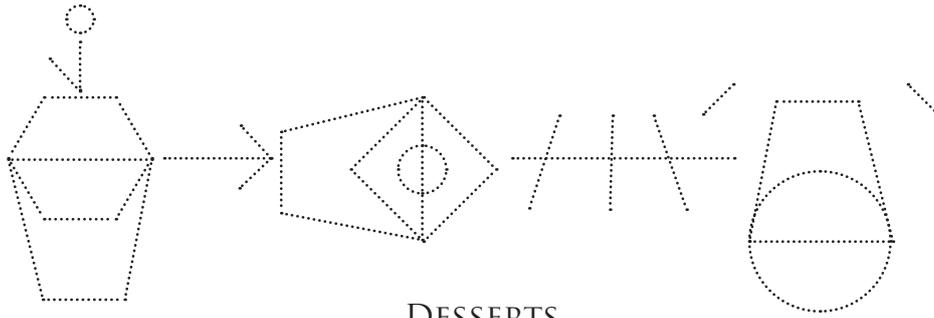


**All our ingredients have been selected for their organic, biodynamic or synergistic
origin: this choice of taste safeguards our dear planet and protects our inner
landscape.**

*Our dishes are prepared without eggs, many of them without gluten and dairy products.
This is not done to alter the taste, but to make them lighter and well balanced.
Food doesn't have to be just good, it has to make us feel good after having it.*







DESSERTS

5 minutes

Chocolate and concord grape terrine, homemade nocino stracciatella ice cream,
Sicilian-style canolo, chocolate and lemon cheese cake,
sesame and Sorbo dell'Uccellatore truffle

20,00  

Friends are born or made?

Crème brulée, made with Chiara Onida's delicious goat ricotta, scented with green anise,
accompanied by a surprising lightly spicy orange ice cream, sesame brittle

19,00 

Gong in two

Two different ways to eat Gong, the first one looking at my mountains,
the second one winking the eye to my beloved East

19,00 

Happle

New evolution of our traditional apple Tatin, with quinces and spices crumble,
cinnamon ice cream

20,00  

Glance, beyond that mountains, where the sun rises

Gently marinated citrus fruits, served lukewarm, tangerine sorbet,
pomegranate sauce and scent of incense

18,00  

Dulcis in fundo

Chocolate melting pie, winter fruit mosaic, pistachio sorbet
flavoured with Bretagne salt (15 minutes)

20,00  

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.