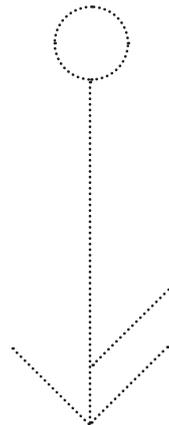




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,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

*Joi'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

Classicism

Wild

Lady Curzon, wife of the Viceroy of India

Inner landscape

Serendipity in the garden of my dreams

A doorway to Heaven

Under a colourful blanket

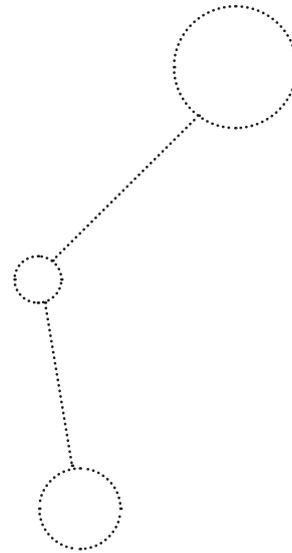
Cheese tasting from our plate

Pomo d'oro

Gong in two

Five minutes

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



EMPHASIS ON NATURE

110,00

The source of life

Sun harbour

Lady Curzon, wife of the Viceroy of India

Divertissement, thinking about spring and Zen

Privileged relationship

Tasting of three cheeses from our plate

Homo vegetus

The dessert you prefer from our à la carte menu

DISCOVERY

90,00

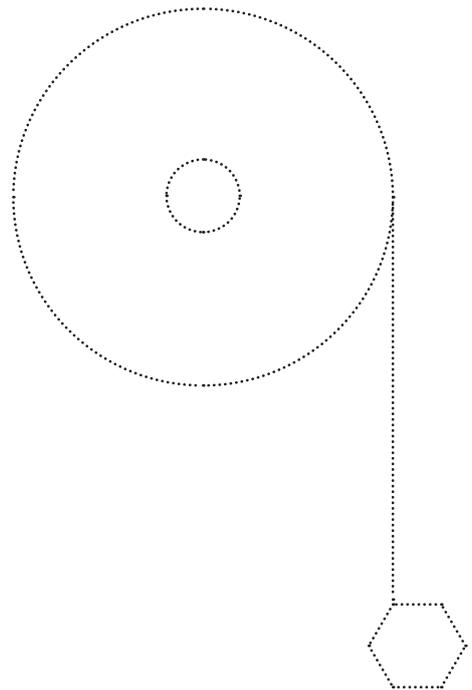
Wild

Bramante's sky

The navel of the world

Arabesque

The dessert you prefer from our à la carte menu



**WINE
TASTING**

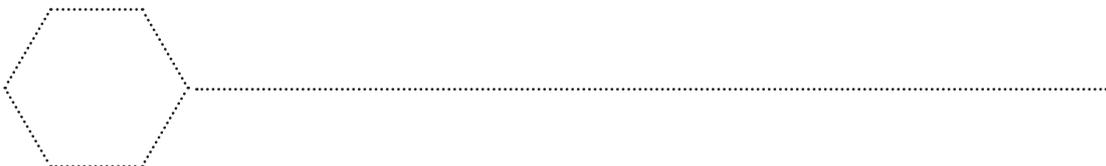
*Try our proposals by the glass from the wine list
and combine them with our sampler menus,
or for individual à la carte dishes.*

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



Classicism

Federica Baj's white asparagus, cooked like the old days in Bellevue, with dell'occhio beans and chipotle pâté, crunchy corn wafer

30,00  

Wild

Giumaglio wild herbs and flowers salad, with tapioca and yuzu dashi, homemade avocado pesto and wild garlic soft froth

30,00  

Sun harbour

Spring onion tatin, slowly cooked at the moment, chives quark, strawberry aromatic vinegar (15-minute cooking)

29,00 

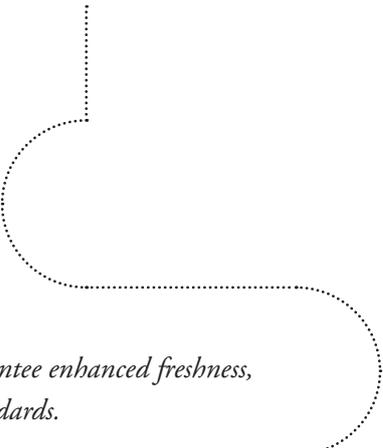
The source of life

Peas, gold and truffle false egg with green asparagus emulsion and an unexpected surprise

33,00  

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

Bramante's sky

Pecorino Romano soup, with creamy broad beans, aromatic vegetable sphere flavoured with horseradish

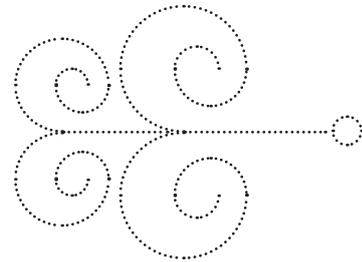
29,00

Lady Curzon, wife of Viceroy of India

Coconut, lemongrass and homemade yuzu-koshō soup, served very hot, grilled shitaké and pack choi, gratinè with Verona celery cream

28,00  

FIRST COURSES



The navel of the world

Risotto with asparagus and truffle, carrots and saffron contrast, black rice spicy powder, veg butter flavoured with capers (15-minute cooking)

32,00  

Serendipity in the garden of my dreams

Coloured potato gnocchi, filled with Chiara's caprino cheese and mushrooms, Parmesan light fondue, snow peas, apricot and mustard gelé

 32,00

Inner landscape

Korean-style kimchi with roasted buckwheat, artichoke Béarnaise sauce, herbs pesto, tomato and lemon peel mousse

  29,00

Divertissement, thinking about spring and Zen

Whole noodle with crunchy vegetables, served lukewarm, with eggplant pie, green beans, cashew refreshing sauce and mixed berries

30,00 





MAIN COURSES

Arabesque

Tasty cecina rich in herbs and spices with Indian-style chutney, French-style mushrooms and truffle, almond cheese, avocado flavoured with coriander, gently spicy sesame sauce

38,00  

A doorway to Heaven

Homemade tempeh of unique taste, with sauteed artichokes, Sardinian tomatoes thin slices, thin slices, veg mayonnaise flavoured with wasabi, mint and cucumber tzatziki

38,00  

Under a colourful blanket

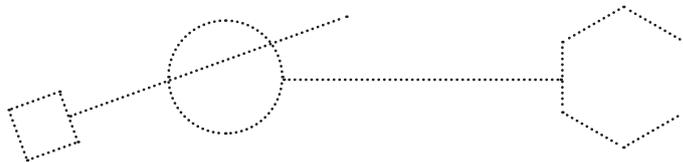
A walk in that wood, with green celery pesto, chickling falafel, smoked ricotta cubes, crispy sage, morchelle and Lombard pepper sauce, snow peas and other surprises, hidden by an impalpable and tasty mantle

38,00 

Privileged relationship

Barbecued Federica Baj's asparagus and baby spinaches, false crescenza pizza with confit tomatoes and taggiasche olives, basil emulsion

40,00 



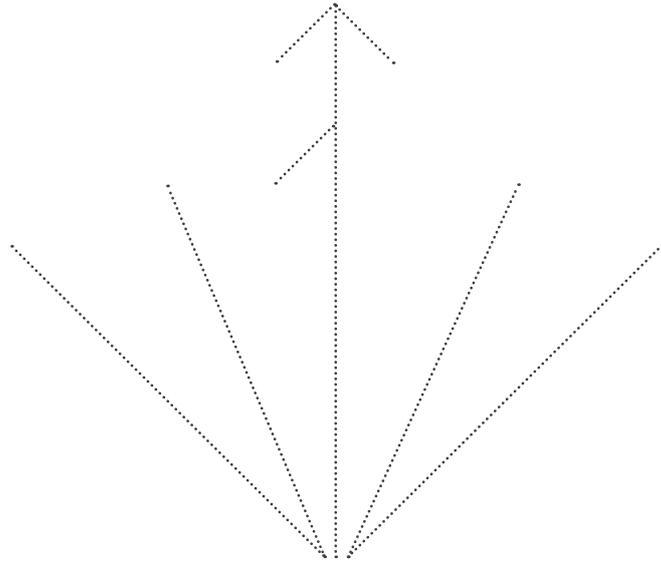
SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

Choice of five types 25,00

Choice of eight types 30,00

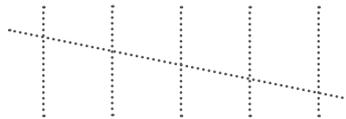
Choice of 7 homemade veg cheeses 30,00

(served with beetroot mustard, Someo flowers honey, plum compote, homemade Swedish bread)



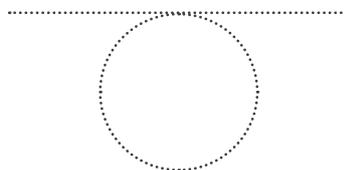
**Suppliers, neighbours, friends of nature,
respectful of life and our health**

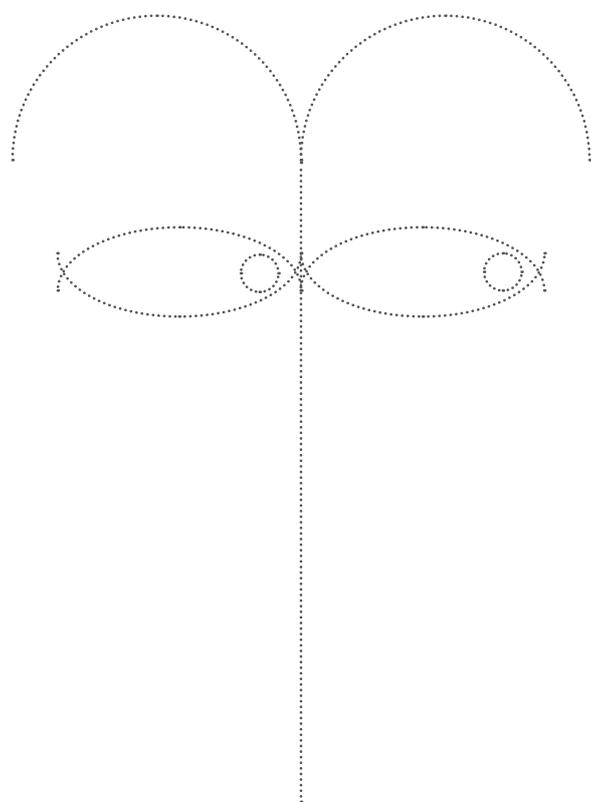
Boscasso by Chiara Onida,
Asparagus and potatoes by Federica Baj and family,
Fruits and vegetables by Corbari Farm,
Milk, cream and cheese with plant rennet by Luca Sala, Cascina Selva,
Rice by Gabriele Corti, Cascina Caremma, Rosso Rapa by our friend Gianluca
Ferrari, Orto Sano by Giovanni, Slow Food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

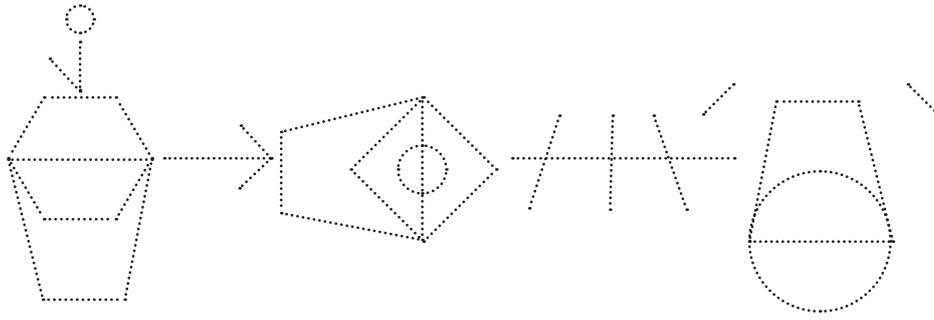


**The ingredients of our cuisine have been selected for their organic, biodynamic
or synergistic origin: this choice of taste safeguards our dear planet
and protects our inner landscape.**

*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 just to be good, it has to make us feel good after having it.*







DESSERTS

Walk of life

Apple, strawberry and rhubarb crumble with fruit mosaic, linden and vanilla sorbet
19,00

Five minutes

Chocolate variation, with raspberry and rose terrine, almonds and cherry praline,
hazelnut ripple, apricot and chocolate cheese cake, coconut truffle
20,00 🐝 🍏

Prima-vera

Hemp whole mille-feuille, with carrots and lemon peel custard, mixed berries smoothies
and ginger ice cream
19,00 🍏

Macondo

Chocolate and peanuts pavé, Sicilian mango and mulberries sauces, coffee soft froth
and salty pistachio ice cream
20,00 🐝 🍏

Pomo d'oro

Tomato, seasonal diced vegetables and fruit flavoured with passion fruit, blueberries,
basil sorbet
18,00 🐝 🍏

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 🍏

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.