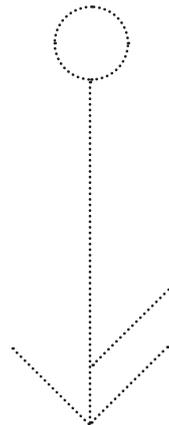






*“ I  
search through  
nature and change it  
so I can understand it  
and represent its essence.  
I like doing this in a teasing, playful  
way. My cuisine is a stroll through  
an imaginary landscape: metaphysical,  
surreal, hyper-realistic, but real.  
My dishes consist of small  
containers with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

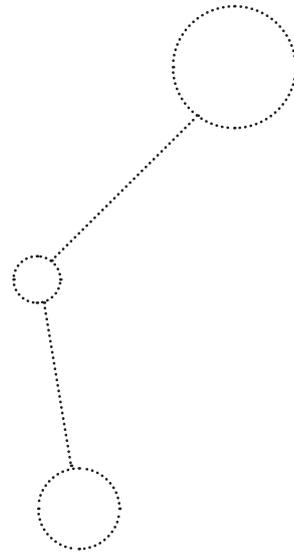
*Joi's tasting menus are the ideal way to explore the secrets of my cuisine.  
"Zenith" is the very essence of it. Conceived in small portions, it embodies all  
the creations of each season.  
"Emphasis on nature" and "Discovery" are also highly satisfying.  
They comprise a series of dishes proportionately sized to the number of courses.  
Enjoy browsing!*

### ZENITH

135,00

The sight of nature  
Travel notes  
The cuisine code  
The glass bead game  
Divertissement thinking about autumn and Zen  
Love  
Under a colourful blanket  
Tasting of four homemade veg cheeses  
Happle  
Gong  
Macondo

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



### EMPHASIS ON NATURE

115,00

The source of life  
Sun harbour  
Homo vegetus  
The glass bead game  
Privileged relationship  
Cheese tasting from our plate  
Mother Earth  
The dessert you prefer from our à-la-carte menu

**TUBER MAGNATUM**

115,00

*(with Alba white truffle 10 euro per gram)*

The source of life

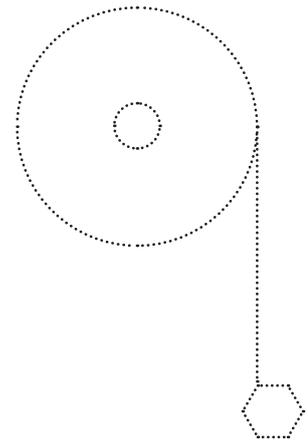
Homo vegetus

Contemplating the goddess

Privileged relationship

Cheese tasting from our plate

The dessert you prefer from our à-la-carte



**DISCOVERY**

95,00

Travel notes

The cuisine code

The navel of the world

Umami

The dessert you prefer from our à-la-carte menu

**WINE  
TASTING**

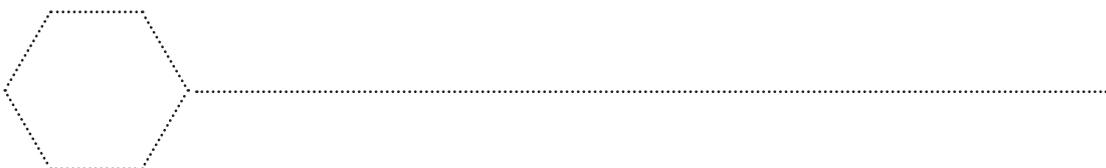
*Try our proposals by the glass from the wine list  
and combine them with our tasting menus,  
or for individual à-la-carte dishes.*

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





## STARTERS



### **Travel notes**

Parmesan cheese fondue with roasted Jerusalem artichoke and Romanesco cabbage, herbs and sunflower seed pesto, contrast of 25-year-aged aromatic vinegar and its four stimulating imitation 🐝

29,00

### **Sun harbour**

Belgian endive tatin, cooked slowly at the moment, with salad, Verona celery and yuzu quark, orange citronette 🍏

29,00

### **The source of life**

Pumpkin, porcini mushroom and gold false egg, almond and corn fondue, an unexpected surprise 🐝 🍏

31,00 (*if served with Alba white truffle 10 euro per gram*)

### **The sight of nature**

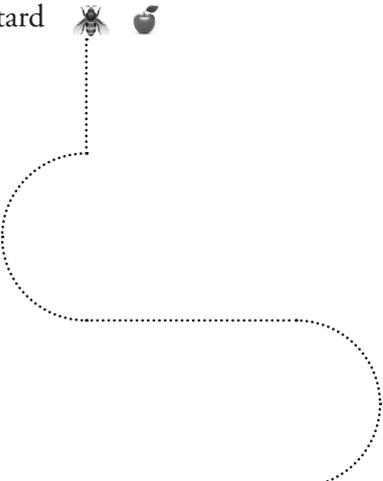
Thinking about Escher, warm tubers with Federica Baj's potatoes, kohlrabi and baby beetroots, cannellini bean and wasabi pâtè, Piedmontese sauce, tasty diced vegetables, capers and mustard 🐝 🍏

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

### **Homo vegetus**

Rich veggie consommé, borsch made with the best red turnips, bread crouton, puréed broccoli and almond quark 🍎

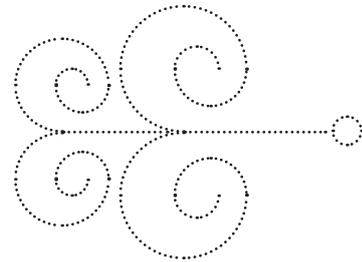
28,00 *(if served with Alba white truffle 10 euro per gram)*

### **The cuisine code**

Clotted soup, red onions, cooked for a long time, chestnuts, shitake and pak choi with Land of the Rising Sun flavours 🐝 🍎

28,00

## FIRST COURSES



### **The navel of the world**

Risotto with artichokes and homemade miso, mountain carrot ring, cooked for a long time, seed and truffle butter, raspberry powder 🐝 🍎

32,00

### **Contemplating the goddess**

Buckwheat and pea testarolo, gently toasted Savoy cabbage leaves and pumpkin, Alpine toma and gorgonzola cheese light sauce,



wild herbs from my meadows

31,00 *(if served with Alba white truffle 10 euro per gram)*

### **The glass bead game**

Gluten-free potato little gnocchi, filled with olives and capers, vegetable spheres,



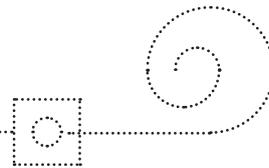
sweet-spicy pear, creamed celeriac with South-East Asia aromas

30,00

### **Divertissement thinking about autumn and Zen**

Pasta patches, folded at the moment, filled with porcini mushrooms, parsnip cream, Brussels sprouts, roasted broccoli and leeks, aromatic radicchio and horseradish flavour 🍎

32,00





## MAIN COURSES

### Umami

Autumn roots and gems, cooked at low temperature to become sweeter, well seasoned homemade pea tempeh, the best ever tasted, red wine sauce, almond and pepper cheese 🐝 🍏

38,00

### Love

Braized cauliflower, Romanesco cabbage and broccoletti, pumpkin and umeboshi thin veil, minced borlotti beans and kimchi, Italian-style teriyaki sauce 🐝 🍏

38,00

### Under a colourful blanket

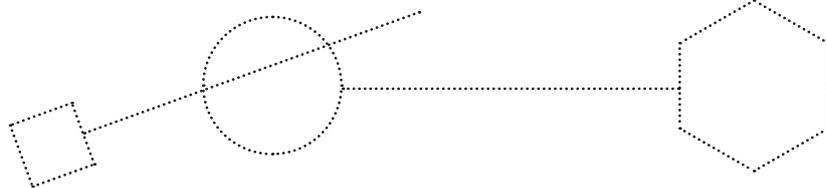
A walk in that wood, with green celery pesto, morchelle mushroom sauce, chickling and tarragon falafel, gently smoked ricotta cubes, pomegranate and other surprises, hidden under an impalpable and tasty mantle 🐝

36,00

### Privileged relationship

Barbecued autumn precious mushrooms and William pear, avocado, tasty chickpea hummus, gently spicy sesame sauce, served with puree flavoured with fine Norcia truffle 🐝 🍏

42,00 (if served with Alba white truffle 10 euro per gram)



## SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

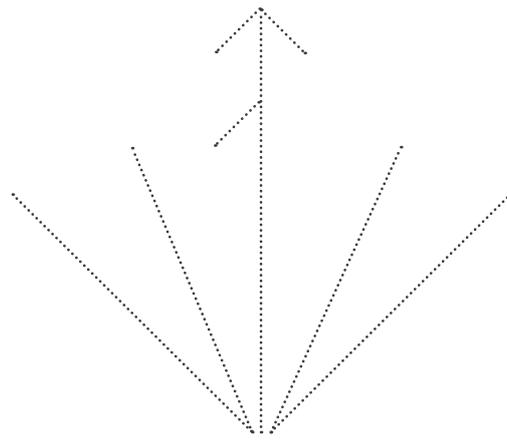


Choice of five types 25,00

Choice of eight types 30,00

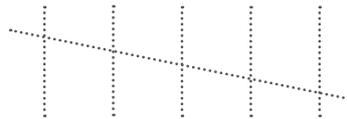
Choice of seven homemade veggie cheeses 30,00

(served with beetroot mustard, val Rovani flower honey, quince and cinnamon compote, homemade Swedish-style bread)



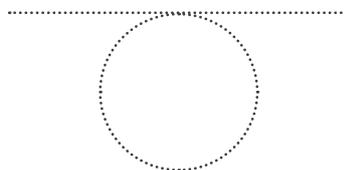
**Suppliers, neighbours, friends of nature,  
respectful of life and our health**

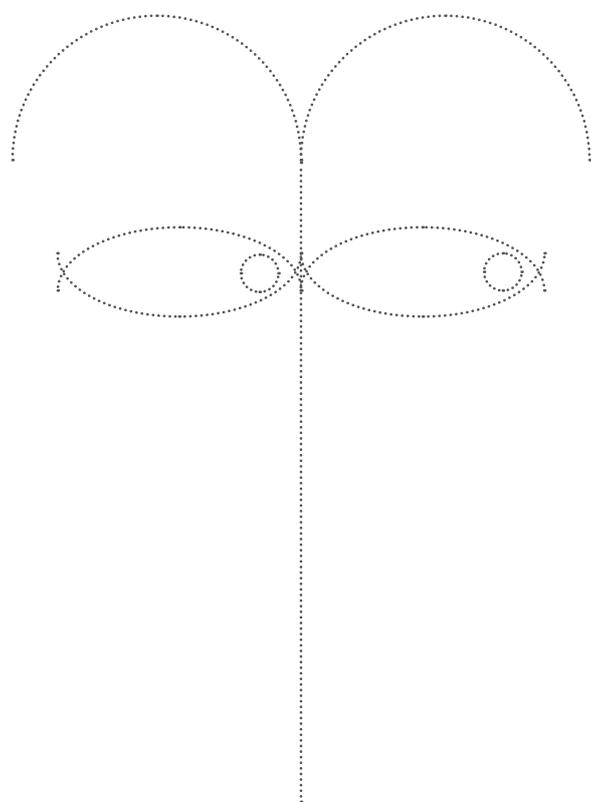
Chiara Onida from Boscasso,  
Federica Baj and family for asparagus and potatoes,  
Corbari Farm for fruits and vegetables,  
Luca Sala from Cascina Selva for milk, cream and cheese with plant rennet,  
Ecor-NaturaSì, which has been contributing for many years  
to divulgation of organic farming,  
Gabriele Corti from Cascina Caremma for rice,  
Rosso Rapa by friend Gianluca Ferrari for soup and buckwheat,  
Orto Sano with the best roots ever tasted, 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.

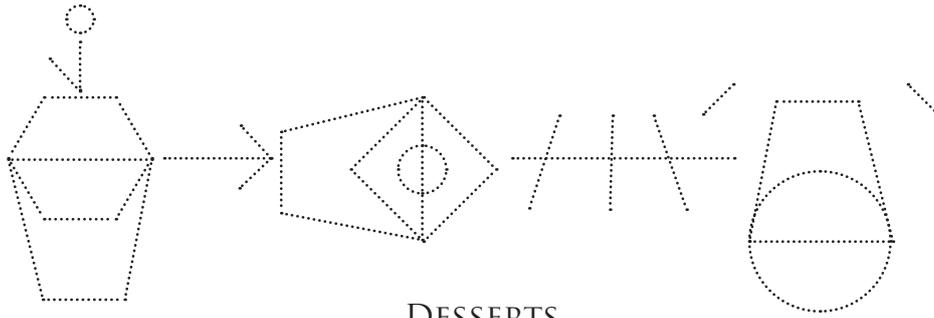


**All our ingredients have been selected for their organic, biodynamic or synergistic  
origin: this choice of taste safeguards our dear planet and protects our inner  
landscape.**

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







## DESSERTS

### Five minutes

Gianduja and raspberry terrine, pumpkin and chocolate cheesecake, salty pistachio ripple, lemon-flavoured banana, rice truffle, chocolate and orange 🐝 🍏  
20,00

### Macondo

Chocolate and peanut terrine, mango and lapsang su chong sauces, armelline almond soft froth and quince ice-cream flavoured with ginger 🐝 🍏  
20,00

### Gong in two

Historical dessert in two different versions, the first one looking at my mountains, the second one winking the eye to my beloved East 🐝  
19,00

### Happle

Apple strudel, cooked at the moment, chamomile ice-cream, honey and fir top crème anglaise  
19,00

### Yellow pear

Served in two ways, flavoured with vanilla and filled with homemade date halva, cooked in gently spicy red wine 🐝 🍏  
18,00

### To the tune of Bossa Nova

Coffee, carob and hazelnut little cake with concorde grape compote, diced pineapple, kaki and coffee ice-cream, sauce of cold-pressed coffee selected for me by Lavazza 🐝 🍏  
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 SO<sub>2</sub> 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.