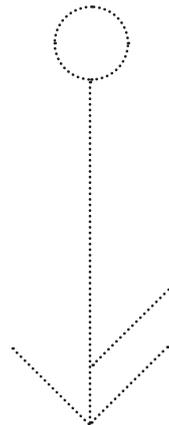




*“ I
search through
nature and change it
so I can understand it
and represent its essence.
I like doing this in a teasing, playful
way. My cuisine is a stroll through
an imaginary landscape: metaphysical,
surreal, hyper-realistic, but real.
My dishes consist of small
containers with different shapes,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

*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

Anachronism

The sight of nature

Lady Curzon, wife of the Viceroy of India

The glass bead game

A doorway to Heaven

Love

Under a thin blanket

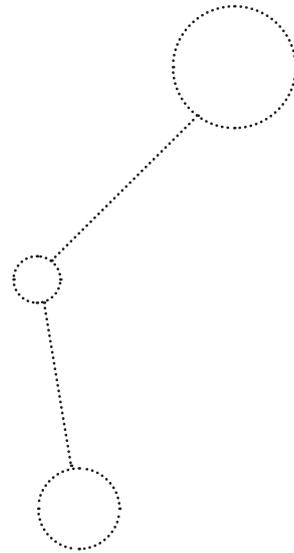
Tasting of homemade veg cheeses

Remembering Fredy Girardet

Glance, beyond that mountains, where the sun rises

5 minutes

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



EMPHASIS ON NATURE

120,00

Anachronism

The green planet

Lady Curzon, wife of the Viceroy of India

Contemplating the goddess

Privileged relationship

Cheese tasting from our plate

Kiwi

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

DISCOVERY

100,00

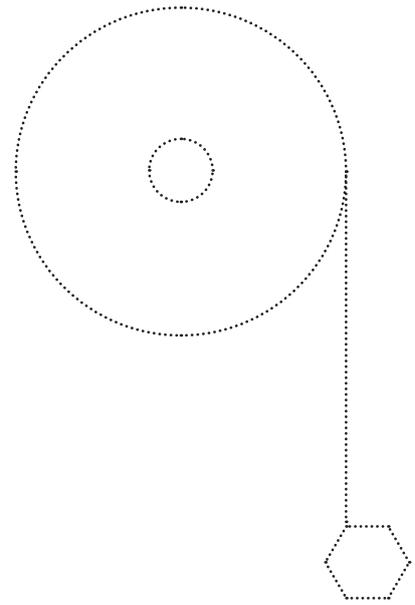
Travel notes

The cuisine code

The navel of the world

Once upon a time there was 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 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



The sight of nature

Thinking about Escher, a veg interpretation of his unrolling face: warm tubers with Federica Baj's potatoes, beetroots and kohlrabi, cannellini bean and wasabi core, vegetable and shiso nugget with sweet and sour sauce

30,00  

Travel notes

Parmesan cheese fondue with cardoons, sweet black salsify and Norcia fine truffle, mixed herbs and hazelnut pesto, contrast of 25 year-aged aromatic vinegar and its four stimulating imitations

35,00 

The green planet

The vegetarian version of foie gras made in two ways, in terrine and marinated with mustard, a slice of grilled apple, late radicchio chutney, stuffed champignon mushroom, avocado and dukka tartare, Savoy cabbage crunchy dome

32,00  

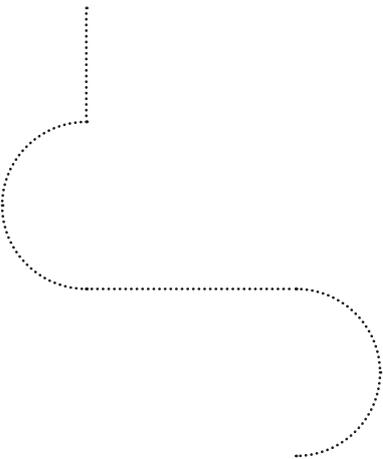
Anachronism

Artichoke, pumpkin and thyme traditional bavarois, rich herbs salad with our veg mayonnaise, red corn polenta crouton with cumin scent

30,00  

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

Lady Curzon, wife of Viceroy of india

Gently spicy coconut bouillon, flavoured with lemongrass and served hot, with grilled shiitaké mushrooms and pak choi, creamed with Verona celery cream

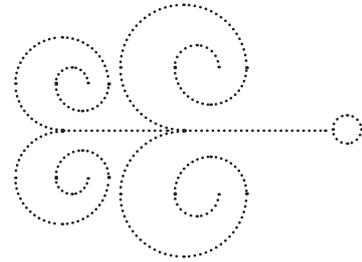
28,00  

The cuisine code

Clotted soup, enriched with leeks cooked for long time, diced chestnuts, parsley roots and Brussel sprouts, dill and olives green sauce

32,00  

FIRST COURSES



The navel of the world

Risotto with artichokes and homemade miso, cime di rapa ring, sunflower seed and citrus fruit butter, seared pumpkin, puffed wild rice and raspberry powder

(15 minutes cooking)

32,00  

Contemplating the goddess

Buckwheat and pea testaroli, slices of gently roasted Savoy cabbage and baby turnips, stewed red cabbage, fondue with Vallemaggia toma and Fiandino farm's Blue cheese

 32,00

The glass bead game

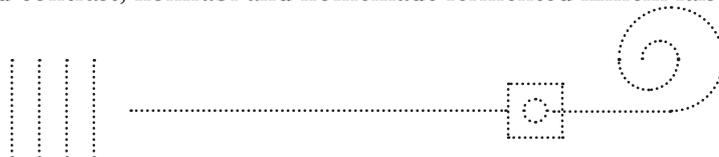
Gluten-free potato gnocchi filled with porcini mushrooms, vegetable spheres, flavoured with horseradish, parsnip emulsion

  32,00

A doorway to Heaven

Treviso radicchio and cannellini bean cappelletti, tasty vegetable consommè, cardoon, wine red contrast, kohlrabi and homemade fermented kimchi false raviolo

32,00 





MAIN COURSES

Love

Homemade tempeh, roasted romanesco cabbage and Brussel sprouts, almond cheese, flavoured with yuzu-kosho, pumpkin and umeboshi thin veil, Italian-style teriyaki sauce and rose scent

38,00 🐝 🍏

Once upon a time there was a King

Red lentil and vegetable, potato crown, late radicchio ballotine, tangerine sauce, baby turnips and wine umami

38,00 🐝 🍏

Under a colourful blanket

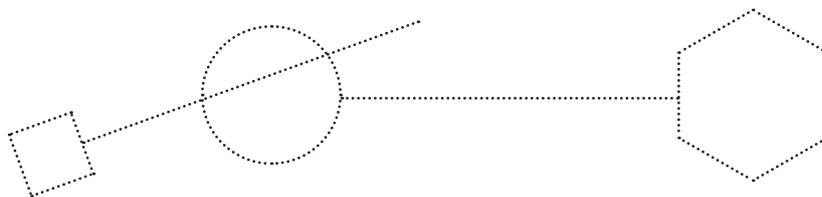
Winter walk discovering that wood, with green celery pesto, broad beans and tarragon falafel, morechelle mushroom sauce, lightly smoked ricotta cubes, crispy sage, pomegranate and other surprises, hidden under an impalpable and tasty mantle

38,00 🐝

Privileged relationship

Artichokes, barbecued oyster mushrooms and William pear, tasty chickpea hummus, gently spicy sesame sauce and avocado, served with potato puree and Norcia fine truffle

40,00 🐝 🍏



SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

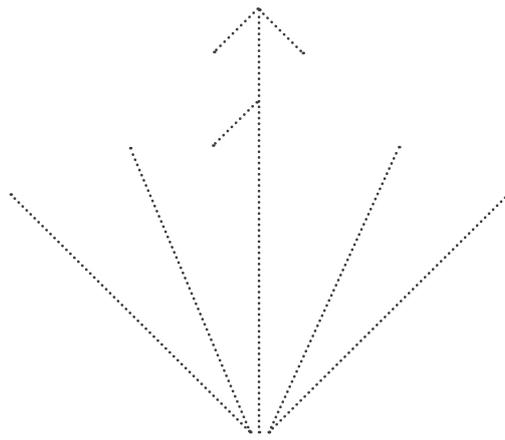


Choice of five types 28,00

Choice of eight types 32,00

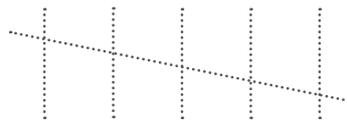
Choice of seven homemade veggie cheeses 30,00

(served with beetroot mustard, Val Rovana flower honey, pear and cinnamon compote, homemade 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 by Cascina Caremma for rice,
Rosso Rapa by friend Gianluca Ferrari,
Giovanni by Orto Sano,
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.



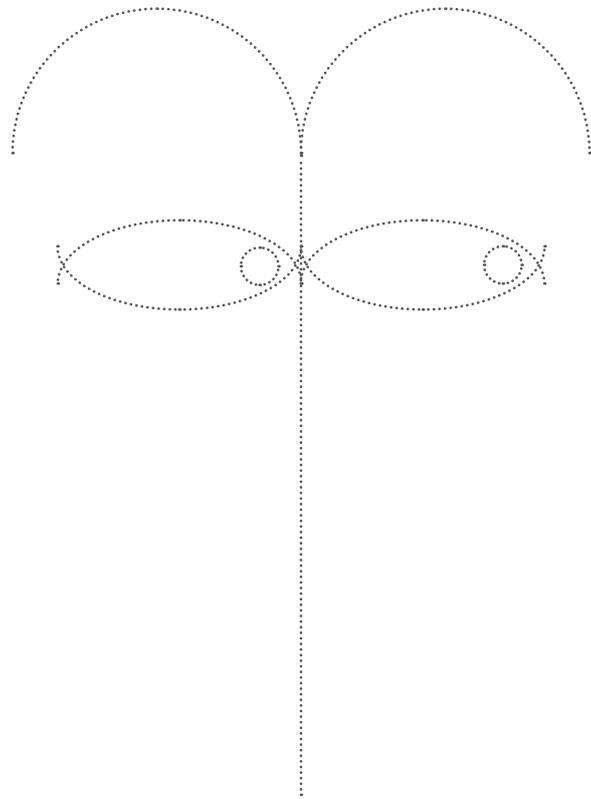
All our ingredients have been selected for their organic, biodynamic or synergistic origin: this choice of taste safeguards our dear planet and protects our inner landscape.

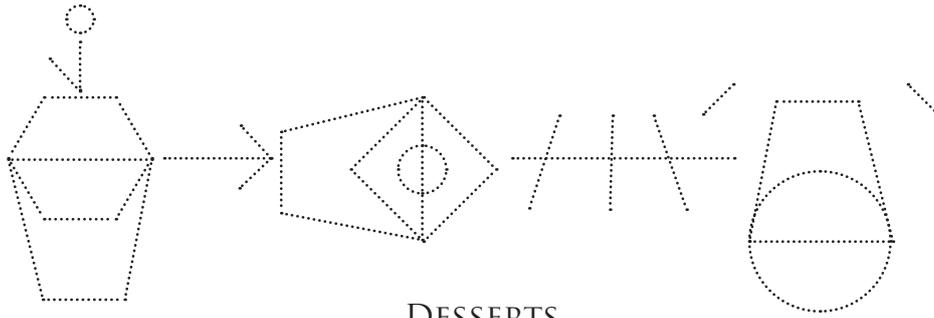
Our dishes are prepared without eggs, many of them without gluten and dairy products.

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 concord grape terrine, salty pistachio ripple, candied fruit and almond rocher, chocolate and lime cheese cake, cannolo with bitter orange and chocolate mousse

20,00 🐝 🍏

Impermanence

Crunchy hempseed dough, coconut and pineapple custard, wild berry hot sauce, Sicilian mango sorbet

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 🐝

Glance, beyond that mountains, where the sun rises

Apple strudel, cooked at the moment, chamomile ice cream, honey and fir sprout crème anglaise

(12 minutes cooking)

19,00

Remembering Fredy Girardet

Guazzetto of citrus fruits, gently marinated and served warm, tangerine sorbet, pomegranate sauce, matcha mikado and incense scent

18,00 🐝 🍏

Dulcis in fundo

Chocolate and pear fondant cake, rhum sauce and coffee sorbet

(12 minutes cooking)

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.