

“ 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 Menus for Autumn

Joia'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!

Discovery

This is part of Joia's tradition: a light, satisfying sequence of flavors that are close to nature.

90,00

Travel notes

I turn around slowly and observe, I am satisfy and ready to move towards that horizon

Wood in autumn

The alchemist

The dessert you prefer from our à la carte menu

Emphasis on Nature

This is a grand vegetarian menu with eight appetizing courses that are fun and stimulating. Each course is a composition of ideas that best represent the season.

100,00

Anachronism

Oh my dear planet

Tribute to Gualtiero Marchesi

Inner landscape

Privileged relationship

Tasting of three cheeses from our plate

Eyes to the East

The dessert you prefer from our à la carte menu

Zenith

A frolic of small courses come one after the other with a certain rhythm without beginning and without end. Food is conceived here as a vehicle for emotion and memory. Zenith provides the chance to spend a carefree evening beyond the constrictions of time.

130,00

Anachronism

A doorway to Heaven

I turn around slowly and observe, I am satisfy and ready to move towards that horizon

Inner landscape

Wood in autumn

Privileged relationship

Under a colourful blanket

Cheese tasting from our plate

I start again from three

Gong

Italian-style Macondo

This menu works best if the whole table orders it.

Tuber Magnatum

110,00

with Alba white truffle 8 euros per gram

A doorway to Heaven

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.

Flight of three superior, medium bodied wines: 25,00

Flight of three fine, well-structured wines: 50,00

Selection of three precious and vintage wines: 90,00

Selection of four precious and vintage wines: 120,00

**All our ingredients have been selected for their organic or biodynamic origin:
this choice and 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 need not just be good, it needs to make us feel good after eating it.*

Vegan 🍏
Gluten-free 🌾

Antipasto

Travel notes

Parmesan fondue with bent cardoon, hazelnuts and eda-mame, contrast of aromatic vinegar, aged 25 years, and its four tantalizing imitations 🍷🍷🍷🍷

28,00

Oh my dear planet

The vegetarian version of foie gras, made in two different ways, in terrine and marinated with mustard, a slice of grilled apple from my tree and quince chutney, contrast of mulled wine, crunchy dome of Savoy cabbage 🍏🍷

28,00

A doorway to Heaven

Well-done Savoy cabbage, parsnip and leeks, almonds and corn emulsion, young beetroot pesto, truffle steaming sorbet 🍏🍷

30,00

if served with Alba white truffle 8 euros per gram

Anachronism

Traditional Bavarois with porcini mushrooms and pumpkin, small salad and a slice of white polenta scented with cumin 🍏🍷

29,00

Soups

I turn around slowly and observe, I am satisfy and ready to move towards that horizon

Soup with mushroom, black chickpeas, vegetables and coconut cooked in the crock, gremolada with lime zest and rosemary, toasted corn morsel 🍏🍷

26,00

Tribute to Gualtiero Marchesi

Cream with Federica Baj's potatoes, Piedmontese hazelnut pesto, crunchy tops of Romanesco cabbage, soft froth of fine Norcia truffle and violet potatoes chips 🍷

29,00

First Courses

The navel of the world

Pumpkin and finferli mushroom risotto with almond quark, sunflower seeds and truffle butter, laurel and juniper flavour 🍏 🍄

30,00

if served with Alba white truffle 8 euros per gram

A midsummer night's dream

Renaissance pancake filled with cauliflower, broccoli, sultana grapes and pecorino cheese, parmesan sauce, sweet spicy pear

29,00

Inner landscape

Roasted buckwheat doubloon with Savoy cabbage, barbecued batata, two different sauces in contrast, the first one French-style scented, the second one lightly spicy, Jerusalem artichoke carpaccio, red cabbage compote, crunchy sage 🍏 🍄

28,00

Wood in autumn

Spaghetti casserole, porcini mushrooms, heart of Savoy and black cabbage, vegetables and harissa sauce, chestnut crumble, green celery leaves 🍏 🍄

30,00

Main Courses

The alchemist

Dedicated to good friend Stefan Wiesner, boiled vegetables with pumpkin, parsnip, burdock and shitaké, cooked with woods scented broth, green sauce and fresh wasabi sauce, our sauerkrauts flavoured with juniper 🍏 🍄

38,00

Privileged relationship

Slow-cooked artichoke, almonds cheese, barbecued turnip, our tempeh in Tandori, pickled vegetables made like old times, "bouquet garni" with vegetables and fragrant herbs 🍏 🍄

36,00

Under a colourful blanket

Walk in that wood, with green celery pesto, cardoon sauce, cubes of ricotta cheese, gently smoked, crunchy sage, Jerusalem artichoke, sweet salsify, avocado, pomegranate and other surprises, hidden by an impalpable and tasty mantle 🍄

36,00

Swiss dream

Moitié-moitié fondue with mountain potatoes, porcini mushrooms and truffle cream, Brussels sprouts and glazed buttered carrots, toasted walnuts, crunchy wafer with rice and thyme 🍄

38,00

if served with Alba white truffle 8 euros per gram

À la Carte Cheeses

SELECTION OF GREAT ITALIAN CHEESES FROM OUR PLATE

With plant rennet and aged in the cellar under the rock, hidden in the woods out back

Choice of five (100 grams)

25,00

Choice of eight (150 grams)

29,00

*(served with beetroot mustard, chestnut honey,
pear compote, our Swedish bread with cereals)*

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, 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 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.

Desserts

Five minutes

Chocolate and passion fruit terrine, chocolate mousse flavoured with Lavazza coffee, ripple of non-alcoholic home-made nocino, pomegranate white praline 🍏 🍰
18,00

Friends are born or made?

Catalan cream, made with pears and Chiara Onida's goat ricotta cheese, scented with green anise, accompanied by a tantalizing, gently spicy orange ice cream, sesame brittle 🍰
17,00

Gong

Soft froth with milk and lemon peel, hazelnut vermicelli, amaretto biscuits, creme anglaise flavoured with vanilla, raspberry sauce and our blueberry compote 🍰
18,00

Happle

Our apple Tatin with buckwheat biscuit, apple and cinnamon sorbet, sauce of concord grape from my arbour 🍏 🍰
17,00

Italian-style Macondo

Gianduiotto terrine, salty pistachio ice-cream and green olives ice-cream, quince soft froth, contrast of lemon and confi caper 🍏 🍰
18,00

I start again from three

Trifle with pumpkin custard and carob sponge cake, with khaki, grapes, rose hips and orange blossom water 🍏
17,00

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

Putting Humpty Dumpty Together Again (egg apparent)

*“Take a chicken egg, make a tiny hole in the shell and remove
the white and the yolk. Discard the yolk,
add the white to a dense broth and mix well.
Pour the mixture into the egg, close the hole with a piece of paper
and steam it. When it is cooked, peel off the shell,
and you will find before you an exceptionally good, whole,
false, hard boiled egg.”*

Yuan Mei
Gastronome Chinese poet of the 18th century.