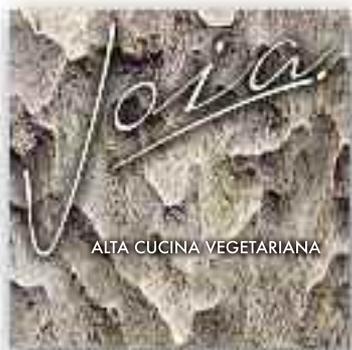


“ I search through nature and change it
so I can understand it and represent its essence.
I like doing this in a teasing, playful way.
My cuisine is a stroll through an imaginary landscape:
metaphysical, surreal, hyper-realistic, but real.
My dishes consist of small containers with different shapes,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

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

Rise to the leaf

Tribute to Gualtiero Marchesi

The navel of the world

Swiss dream

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.

110,00

Anachronism

Oh my dear planet

Reflection about where I would like to be, here

Divertissement, thinking about winter and Zen

Once upon a time lived a king

Tasting of three cheeses from our plate

Classicism

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

Sun harbour

Reflection about where I would like to be, here

Serendipity in the garden of my dreams

Inner landscape

The alchemist

Under a think blanket

Cheese tasting from our plate

Classicism

Smilla's sense of snow

5 minutes

This menu works best if the whole table orders it.

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

Rise to the leaf

Taste landscape with our kidney beans pâté flavoured with wasabi, avocado pesto, leeks in tempura, peanuts tempeh with pepper, cardoon with capers sauce, gently marinated vegetables and other fresh contrasts 🍏 🍷

30,00

if served with fine Norcia truffle 5,00 euros per gram

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, fennel chutney, contrast of mulled wine, crunchy dome of Savoy cabbage 🍏 🍷

30,00

Sun harbour

Tatin with Belgian endive, cooked slowly at the time, with quark and chives, orange aromatic vinegar

29,00

Anachronism

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

29,00

Soups

Reflection about where I would like to be, here

Decomposed minestrone at the Indian way, pureed soup with coconut and Himalayan curry, Italian legumes and vegetables, raspberry contrast 🍏 🍷

27,00

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

Risotto at the Sicilian way, with oranges, turnip tops and pistachio pesto 🍏 🍴
29,00 (15 minutes)

Serendipity in the garden of my dreams

Potatoes coloured dumplings, without flour, heart of capers and walnuts, breaded Brussels sprout with dates and herbs, parmesan sauce and sweet spicy pear 🍴
30,00

Inner landscape

Buckwheat rolls filled with cauliflower and harissa, barbecued sweet potatoes and leeks, corn fondue, hops and malt emulsion, argan oil drops 🍏 🍴
28,00

Divertissement, thinking about winter and Zen

Flat ravioli with mushrooms and miso in horseradish broth, roasted pumpkin and artichoke, marinated truffle with juniper 🍏
30,00

if served with fine Norcia truffle 5,00 euros per gram

Main Courses

The alchemist

Dedicated to good friend Stefan Wiesner, boiled vegetables with pumpkin, parsnip, sweet black salsify and shitaké, cooked with woods scented broth, green sauce and fresh wasabi sauce, home-made sauerkraut with head cabbage and red cabbage flavoured with juniper 🍏 🍴
38,00

Once upon a time lived a king

Potatoes pie, red lentils, bellevue tardive radicchio and leeks, tangerine sauce, with turnips and wine umami 🍏 🍴
37,00

Under a thin blanket

Winter walk discovering the wood, with green celery pesto, heart of pumpkin, morchelle mushrooms sauce, chestnuts, broccoletti, cubes of ricotta cheese, gently smoked, crunchy sage, pomegranate and other surprises, hidden by an impalpable and tasty mantle 🍴
38,00

Swiss dream

Moitié-moitié fondue, chopped mushrooms and truffle, Brussels sprout, artichokes and Jerusalem artichokes stewed with butter of my mountains, corn nuts, crunchy wafer with rice and black cabbage 🍴
40,00

if served with fine Norcia truffle 5,00 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, Someo flowers honey,
pear and cinnamon compote, our 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 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

5 minutes

Chocolate and blueberry terrine, mint ripple, chocolate mousse with orange brittle, ginger white praline 🍏 🍰
18,00

Smilla's sense of snow

Sicilian mango cream with kiwi and banana Max Avelar marinated with lime, rice sauce flavoured with cinnamon, coconut snow and carob babà 🍏 🍰
18,00 (refined sugar free)

Gong

Soft froth with yogurt and cedar, home made marrons glacés with malt, hazelnut biscuits, creme anglaise flavoured with lemon verbena, raspberry sauce and concord grape compote 🍰
17,00

Tea house

Catalan cream with lapsang su chong tea, kidney beans cooked slowly at the Japanese way, roasted apple with sesame, warm sauce with green tea (with coconut sugar) 🍏 🍰
17,00

A doorway to East

Broth with citrus fruits, lightly marinated and served warm, tangerine sorbet, pomegranate sauce and scent of incense 🍏 🍰
17,00

Dulcis in fundo

Melting pie with chocolate and pear, pineapple broth, pistachio sorbet flavoured with Bretagne salt, impalpable honey froth 🍏 🍰 (12 minutes)
18,00

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.