



BRACERIA ELVETICA

HISTORY

Three long-time friends, three colleagues from different regions of a country rich in food and wine treasures, three professionals of the hospitality art: from here our story begins!

We fantasized about opening an innovative restaurant, an exclusive in the entire Ticino area, a place to eat quality meat, cooked in the best way and all at a sensational price.

And that's how the idea of BRACERIA ELVETICA was born!

A great project, born walking through the stands of a sector fair, has now become reality. However, one fundamental element was missing: the butcher!

We needed a partner who would supply us with meat, work it and leave it without ever neglecting its properties and who, like us, shared the passion for hospitality, for quality and for research.

Mr. Giorgio Campora was the right person. Butcher expert and lover of tradition, but always attentive to the market and its continuous evolution.

There you go! BRACERIA is a place where you can travel along the paths of Swiss meat, through the history and regulations that make this product something exceptional.

We will introduce you to the breeders, their history and the history of the Swiss territories where, for generations, these artisans have been working hard to guarantee one superior quality standards that you can enjoy in your dishes.

Join us on this extraordinary journey within BRACERIA ELVETICA!



THE MATURATION

The matured meat with the "dry aging" method takes on a very intense external coloring and loses weight compared to its initial state due to dehydration.

This process intervenes directly on the structure of the meat in two different ways.

First, moisture evaporates from the muscle.

The resulting drying process creates greater concentration of flavor and of the taste of beef. Secondly, the action of natural beef enzymes breaks down the connective tissue in the muscle, resulting in softer steaks.

Each animal, cut and size has a different time and a different maturation method.

And this is how a necessity turns into art.

THE MARBLING

It is a property of meat that indicates the distribution of fat inside the muscle tissue.

The meat, depending on the quantity and the form with which the fat infiltrates into the fibers, may have veins similar to those of marble (hence the term marbled meat), or patches similar to tiny parsley leaves (hence the term parsley meat).

Typically used in gastronomy, this property is an index of meat quality (assessed on a scale from 1 to 12):

given that the amount of fat derives from the state of health and the type of feeding of the animal, the higher the degree of marbling and the more valuable the cut of meat will be.

Furthermore, during cooking, the finely distributed fat melts, giving the meat flavor, fragrance and softness.

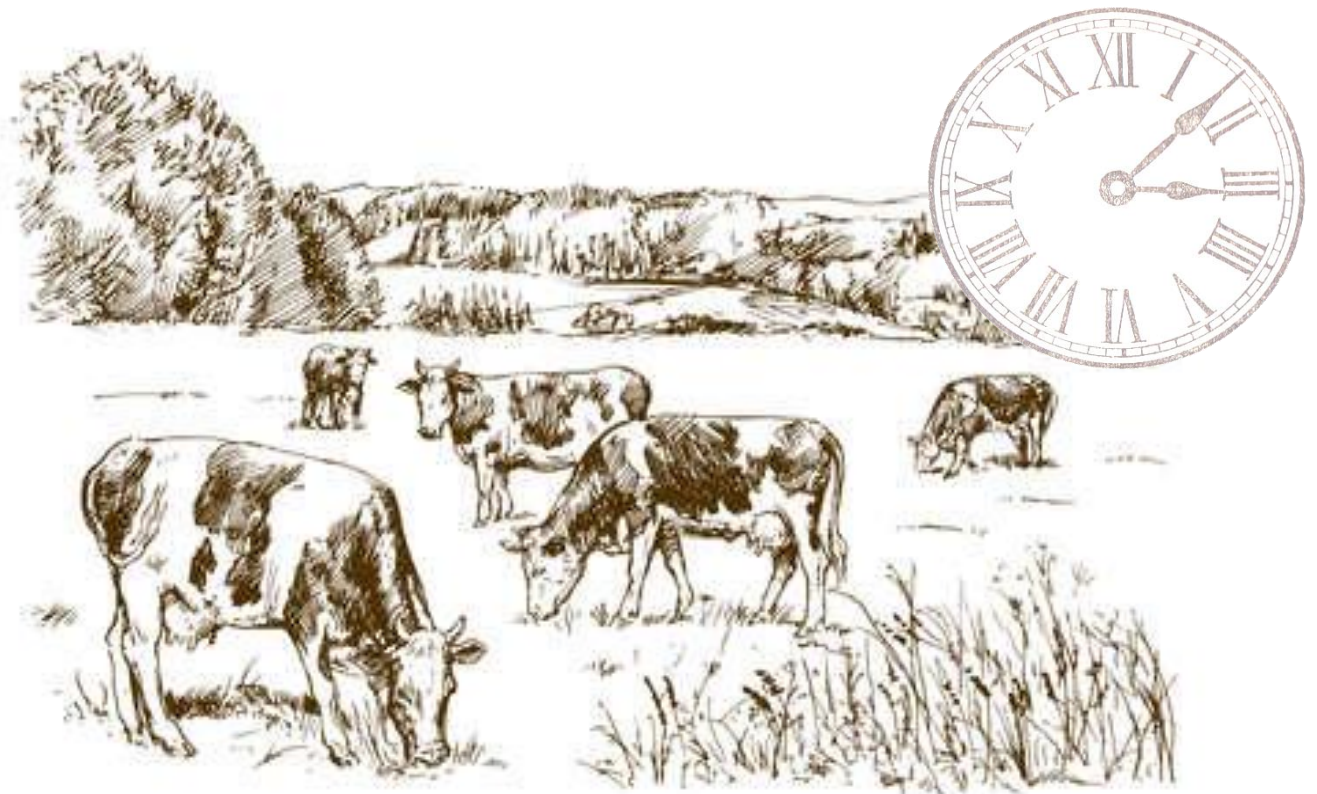


THE TIME

One of the most precious goods for us, it is even more important for meat.
For every moment of its processing, the meat needs the right time and meticulous care.

After slaughtering, the meat needs the right aging time e
before cooking there is a time of oxygenation that must be respected and which varies depending on the
duration of the maturation.

After cooking the meat must rest. This phase is called the "Rest period" by the great masters of the BBQ and
allows the redistribution of the liquids and more effectively dissolving the connective tissue, in order to
transmit all the flavor from the fat to the meat.





THE SWISS MEAT

There are many reasons for choosing Swiss meat.

Geographically, our Country is suitable for animal husbandry and provides farmers with the natural resources they need for animal welfare. Also, the Confederation and the cantons have laws to ensure a high level of animal welfare and food safety.

FROM THE BUTCHER'S SHOP OUR SELECTION OF MEATS BY WEIGHT

Our butcher Giorgio Campora selects daily, slaughters and prepares the specialties that you can find in our showcase.

We decided to enhance Swiss meat, without neglecting excellences come from the rest of the world.

You can choose both the cut and the weight of your favorite meat and our Chefs they will be happy to serve you respecting the cooking and resting times required based on the type of maturation.



THE SWISS MEAT

Min. 20 days of maturation - marbling lev. 3/6 - taste intensity 7

Rib-Eye	Entrecôte	Fillet	Picaña	Entraña
12.90 / 100gr	12.90 / 100gr	15.50 / 100gr	9.80 / 100gr	9.80 / 100gr

LARGE CUTS

T-Bone Steak	Tomahawk	Rib Steak
20 days 12.50 / 100gr	20 days 9.80 / 100gr	20 days 8.50 / 100gr
40 days 14.50 / 100gr s.d.	40 days 11.80 / 100gr s.d.	40 days 9.50 / 100gr s.d.
60 days 16.50 / 100gr s.d.	60 days 13.80 / 100gr s.d.	60 days 10.50 / 100gr s.d.

s.d. Depending on availability

OTHER SPECIALTIES OF OUR BUTCHER

Lamb chops with grilled vegetables	29.50
Grilled fresh chicken breast with herbs and pilaf rice	19.50
Local goat's leg with tasty potatoes	29.50
Swiss rooster with our rub and country potatoes	25.50
Overnight cooked pork ribs with baked potatoes	24.50

«In case of intolerances or allergies, consult our allergen table or ask the dining room staff»

To find out the origin of the meat, please ask the dining room staff

Prices in Swiss Francs 7.7% VAT included

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WAITING FOR THE MEAT TO REST

Crunchy onion rings	7.50
Plate of Ticino Salami	7.50
Grilled Mortadella	8.50
Scamorza cheese rolls with smoked bacon	9.50

STARTERS

Traditional meatball with tomatoes sauce or fried	11.50
“Cicchetti” of cheese of the territory (130 gr)	16.50
Marinated rump Swiss Beef Carpaccio with Red Cabbage and Lemongrass	18.50
Smoked Swiss Black Angus sashimi 150 g.	23.50
Shand cut beef tartare (3 different variants) 180 g.	29.50
Classic beef Tartare served on the bone 100 g.	16.50
Classic beef Tartare served on the bone 200 g.	31.50
“Antipasto misto dello Chef” (small selection of our appetizers)	19.50
<i>Onion rings, meatballs, shand cut beef tartare, beef carpaccio, local salami, local cheese</i>	

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SALADS

Green Salad	7.50
Mixed Salad	8.50
Cesarona (grilled chicken fillet, parmesan flakes and croutons, ice-berg salad)	19.50
Fitness (veils of roasted turkey, avocado sauce, walnuts, ice-berg, spinach salad)	22.50
Sostanziosa (beef strips with balsamic vinegar and croutons, ice-berg, rocket salad)	23.50
Manzetta (Marinated beef carpaccio, cheese Gottardo, France sauce, ice-berg, songino salad)	25.50

PASTAS

Gnocchi with white veal ragout and Valle Maggia's pepper spume	18.50
Tagliatella with classic ragout, rocket salad and cheese Gottardo	18.50
Raviolo stuffed with Gottardo cheese, Savoy cabbage and potatoes	19.50
Risotto "Milanese" style with luganiga sausage, parmesan chips and veal sauce reduction	21.50

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HAMBURGERS

The burgers are entirely of our own production and the selected meats are 100% Swiss sourced from fine cuts. They are expertly seasoned by our chefs and served in a fantastic artisan sandwich produced according to our recipe. The grilled meat will give you a unique experience.

ELVETICO 17.50

220 gr of 100% Swiss Beef with salad, raclette cheese, potatoes and gherkins

USA 18.50

220 gr of 100% Swiss Beef with salad, tomato, cheese, bacon and onion

ITALIA 18.50

220 g of 100% Swiss beef with rocket salad, tomato, buffalo mozzarella, basil oil

NERO E CRUDO 21.50

Charcoal bun with beef tartare, guacamole, straciatella, crunchy nachos and caramelized onion

SMALLS BRACERIA'S HAMBURGER TRIS 25.50

Elvetico, Usa e Nero e Crudo

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SIDE DISHES

POTATOES

French fries	5.50
Baked potato with sour cream and chives	5.50
Tasty baked potatoes	5.50
Country potatoes with flavored salt	6.50
Mashed potatoes	7.50
Black Truffle mashed potatoes	9.50

VEGETABLES

Aubergine with garlic and herbs	5.50
Roasted corn	5.50
Cooked vegetables	5.50
Mixed seasonal vegetables	7.50

SAUCES HOMEMADE

“Bernese” sauces	2.50
Vallemaggia’s pepper sauce	2.50
Chimichurri	2.50
“Digione” mustard sauce	2.50

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TASTING MENU 1

Min.2 people 69.50 chf p.p.

Starters

Traditional meatballs

Several jokes of beef

Mortadella to the plate

Beef tataki

Onion rings

From the grill

Selection of 4 cuts of meat from our butcher

400 gr. p.p.

Side dish

Chef Selection of small side dishes

Dessert

Small dessert from our pastry shop Pane & Zucchero



TASTING MENU 2

Min.2 people 99.50 chf p.p.

Starters

Raw temptations (4 different tasting beef preparation 160 g.)
Tartare, shand cut tartare, carpaccio, sashimi)

From the grill

4 different origins Beef Filets selection 200 g. with their souces and chef side-dishes

Dessert

Small dessert from our pastry shop Pane & Zucchero

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FOR THOSE WHO DOESN'T LIKE MEAT

Spaghetti "chitarra" style with tomato and basil	16.50
Legume Veg Burger with potatoes, Tomato and salad	19.50
Quinoa pearls with Greek feta cheese, valerian and walnuts	21.50
Spelt salad with buffalo mozzarella, cherry tomatoes and rocket	23.50

FOR THE LITTLE ONES

Pasta with tomato sauce	10.00
Grilled chicken breast with French fries	14.50
Mini-Burger with French fries	14.50
Breaded chicken with French fries	16.50

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