

FLÄMEL  
PHILOSOPHEAT

## BREAKFAST

Breakfast at LuganoDante's has always been an experience! With the opening of Flamel we want to welcome all the non-residents of the hotel with three choices to be savored at the bar.

Italian - (1a, 3a) chf 10  
coffee, croissant, fruit juice

French - (1a, 3a, 7a) chf 20  
coffee, croissant, fruit juice and croque monsieur

American - (1a, 3a) chf 20  
coffee, omelette, bacon, confit tomatoes, fruit juice

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## FRESH FROM THE HOUSE

Much of the bar's energy is committed to the creation of flavors. All of our Swiss raw materials and spices from around the world are processed in our own kitchen.

Yogourt (7a) - chf 7  
honey, cereals, fresh fruit

Smoothie - chf 8  
walnuts (8a), vanilla, chocolate, fresh fruit

Juice - chf 7  
apple, plum and hibiscus, apricot, ginger and vanilla

## COFFEE

Choose your favorite blend. Order a cappuccino with the milk you prefer. If you enjoy more exotic blends, well in that case you should try a French Press coffee

Espresso - chf 3  
Arabica 100%, Arabica 80%, Robusta 20%

Cappuccino (7a) - chf 4,5  
almond milk, soy milk, cow's milk (7a)

French Press - chf 4,5  
green cardamom, vanilla, cinnamon

Cold Brew - chf 5  
4hours infusion at room temperature, served cold

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## SOFT FROM THE MARKET

Ticino is truly famous for its soft drinks and we are pleased to offer you a fantastic selection. Try them on their own or ask the staff how to match them with our homemade spirits.

Noe' - chf 5  
Bitter lemon, Chinotto,  
Ginger beer (200 ml)

Fizzy - chf 5  
Tangerine, Lemon (350 ml)  
Tonic water (200 ml)

Gents - chf 5  
Tonic water (200 ml)

## TICINO CHOCOLATE TRIP

When we speak of chocolate everyone thinks of Switzerland! We invite you to experience two types of chocolate produced in Ticino. One with fruit and one totally black.

### Fruit Trip - chf 6

Passion Fruit ( Laderach ) - Nocciola Bianco ( Stella ) - Arancia ( Alprose ) - Cocco ( Stella ) - Caffè ( Villars)

### Dark Stella Trip - chf 5

Madagascar 72 % - Trinidad 75 % - India 72 %  
Togo 82 % - Amaro 100 %

## AFTERNOON TI

The afternoon TI at Flamel is dedicated to chocolate. A selection of single-origin chocolates celebrate terroir. Chocolate prepared on the moment, also to be enjoyed with the suggestions of our chef Davide Maci.

### Ciocolata - chf 7

Madagascar, Brazil, India, Togo

### Formula - chf 12

Ciocolata & The Chef Ideas

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## BEER

We had to taste many beers before making our selection. It was tough because in Switzerland our beers are exceptionally good! In the end we made our choice. We hope you will like it.

### Tap 3 dl

Feldschloessen blonde - chf 5

Feldschlossen blanche - chf 7

Seasonal Beer - chf 7

### Bottle

Red/Stout Bioggio Brewery - chf 7

Ipa Vallese Brewery - chf 5