



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.



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101
BEST
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S T E A K
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It allows all fans who seek hospitality, lifestyle and who love to enjoy the best carefully selected and high-quality steak cuts,
to choose from the 101 best restaurants in the meat world.

The enormous international interest in such a ranking provides various ways of communication to acquire and interact with a clearly defined target audience.

Braceria Elvetica is in the ranking of the 101 best restaurants in the meat world.

The 101 best steak restaurants in the world

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«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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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. Aslo, the Confederation and the cantons have laws for 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	Filet	Picaña	Entraña
14.90 100gr	14.90 100gr	16.50 100g	10.80 100gr	10.80 100gr

LARGE CUTS

	T-Bone Steak	Tomahawk	Rib Steak
From 20 to 30 days	14.50 / 100gr	11.50 / 100gr	11.50 / 100gr
From 30 to 50 days	16.50 / 100gr s.d.	13.50 / 100gr s.d.	13.50 / 100gr s.d.
From 50 days	18.50 / 100gr s.d.	18.50 / 100gr s.d.	15.50 / 100gr s.d.

s.d. Depending on availability

Other specialties of our Butcher

Long-rib lamb chops with grilled vegetables	34.50
Traditional luganighetta with tasty potatoes	24.50

The specialties in double cooking

Slow cooked and then grilled in our charcoal oven

Pork ribs with baked potatoes	28.50
Swiss cockerel with our rub and french fries	26.50
Fresh herb grilled chicken breast with rice pilaf	19.50
Pork knuckle marinated in dark beer with tasty potatoes and its sauce	26.50

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Waiting for the meat to rest

Swiss Wagyu bresaola from the canton of Aargau with crunchy scrocchiarella double cooked	14.50
Crispy onion rings	7.50
Ticino salameetto with Boretane onions	7.50
Bacon smoked scamorza rolls	9.50

STARTERS

The Vertical

knife-edged beef tartare with various maturations

10 days served with Cantabrian anchovy mayo and fresh fennel
15 days served with guacamole sauce, sour onion and crunchy nachos
20 days served with dried tomato pesto, fresh burratina
and caper fruit

38.50

Small Bites

taste of our famous appetizers

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with extra virgin olive oil, lemon and Valle Maggia pepper, local salami from Mr. Campora of Bioggio, Gruyere Gran Affinage 22 months cheese	36.50
Untunned veal	27.50
Traditional meatball with toasted bread	12.50
Swiss beef carpaccio with Evo oil, lemon and Valle Maggia pepper	18.50
Cold smoked Swiss Black Angus fillet sashimi 150 g.	29.50
Classic beef tartare 100 g.	18.50
Classic beef tartare 200 g.	31.50

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SALADS

Green

(crunchy iceberg, soncino, rocket) 7.50

Mixed

(crispy iceberg, soncino, rocket, tomato and radicchio carrots) 8.50

Manzetta

(marinated beef carpaccio, Gotthard flakes and French sauce, iceberg, soncino) 25.50

Caesarona

(grilled chicken filet, Grana cheese flakes and croutons, iceberg) 19.50

Fitness (roasted turkey veils, avocado and walnut sauce, iceberg, baby spinach) 22.50

Sostanziosa

(beef strips sautéed in balsamic vinegar, croutons, iceberg, rocket) 23.50

PASTA

Fresh Ravioli

Raviolis tuffed with Gottardo cheese with erbs butter and beef souce 23.50

Risotto Carnaroli selection

Risotto carnaroli selection "mantecato alla milanese" with local sausages and beef Sauce 21.50

Fresh tagliatelle traditional recipe

Handmade tagliatelle with bolognese souce, rocket salad and Gottardo cheese 21.50

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HAMBURGER

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.

Tris of Mini Burgers from the Braceria

Tasting of our three most famous burgers ever in mini version
Swiss, Usa and Black and Raw 28.50

Nero e crudo

Charcoal bun with beef tartare, guacamole, stracciatella, crunchy nachos and caramelized onion 21.50

Elvetico

220g. of 100% Swiss beef with salad, raclette cheese, potatoes and gherkins 18.50

Usa

220g. of 100% Swiss beef with salad, tomato, cheese, bacon and onion 19.50

Italia

220g. of 100% Swiss beef with rocket, tomato, buffalo mozzarella, basil oil 19.50

Lugano Pit beef

Slices of very tasty beef cooked at low temperature, lightly smoked, served on a very soft bun topped with tartar sauce, salad and onion 18.50

Wagyu del Canton Argovia

200g. of Swiss Wagyu with smoked scamorza cheese, fresh spinach and truffle 34.50 s.d.

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SIDE DISHES

POTATOES

THE FRIED CLASSICS

The natural ones	5.50
Le Gustose with Cheddar and crispy bacon	7.50
Le Tartufate XL with cheese and black truffle	18.50

THE TRADITIONALS

Jacket potato with sour cream and chives	5.50
Flavorful Baked Potatoes seasoned like they used to be	5.50
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
Mixed mushroom	7.50

SAUCES *Homemade*

"Bernese" souces	2.50
Vallemaggia's pepper souce	2.50
Chimichurri	2.50
Braceria sauce with mushrooms and truffles	3.50



"OUR TRIP"

Tasting menu
Min.2 people 74.50 chf per person

Small Bites

Small selection of our appetizers

Crispy onion rings, traditional grandmother's meatballs, Swiss beef tartare, beef carpaccio with vinaigrette and Valle Maggia pepper, local salami from Mr. Campora of Bioggio, Gruyer Gran Affinage 22 months cheese

From the grill

The selection of our Grill Master
Our meat matures on average between 15 and 30 days
and is carefully selected for your tasting menu

Entraña Picaña Entrecôte Rib-Eye

400 g./med p.p.

Side dish

Small chef selection

Dessert

Small dessert from our pastry shop Pane & Zucchero



“ FILETS FROM THE WORLD”

Tasting menu

Minimum for 2 people

99.50 chf per person

Temptations of raw

beef in different preparations

Traditional beef tartare , Knife-cut beef tartare with sun-dried tomato cream and burratina ,
Classic carpaccio , Cold-smoked fillet sashimi

From the grill

Every day we choose the best fillets from around the world for you
400 grams of Fillets per person, from 4 different countries cooked over charcoal and served
with accompanying sauces and 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	19.50
Quinoa pearls with Greek feta cheese, valerian and walnuts	23.50
Spelt salad with buffalo mozzarella, cherry tomatoes and rocket	25.50
Legume Veg Burger with potatoes, Tomato and salad	21.50

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
Hamburger on the plate	10.50