

LES
GRANDES
TABLES
DE SUISSE

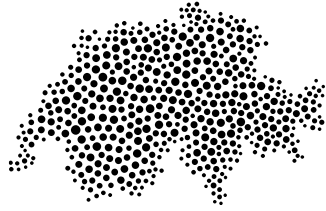
An alliance of flavors at I Due Sud Ristorante in Lugano !



One is a brilliant chef and the other knows the different grape varieties inside out... Together they craft gourmet adventures for clients of "I Due Sud Ristorante" located in the Splendide Royal Hotel Lugano. For *Les Grandes Tables de Suisse*, Executive Chef Domenico Ruberto and Chef Sommelier Simone Ragusa take part in a joint interview... brimming with flavours!

LGTDS: Simone / Domenico: what are the common points between the tasting of wine and the tasting of food?

Surely the quality, the aromatic expression, the structure, the persistence and the intensity must match harmoniously. Furthermore, pay attention and focus on the visual, olfactory and gustatory analysis by finding the conclusions for a final judgment of food and wine and developing a combination that is then the message that the guest must understand.



LES GRANDES TABLES DE SUISSE



LGTDS: Simone, please choose three qualifying adjectives to describe the world of wine.

Competitive-modern-fascinating

LGTDS: Domenico: Please choose three qualifying adjectives to describe the world of food.

interesting-jovial-stimulating

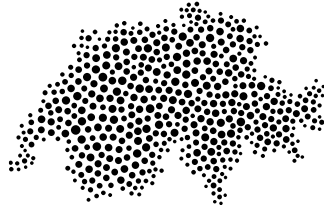
LGTDS: Simone / Domenico: Please choose three qualifying adjectives to describe the skills to do your job.

Simone: Passionate-specific-patient

Domenico: lucky-prepared-brilliant



LGTDS: Simone, why did you choose to work with Domenico?



LES GRANDES TABLES DE SUISSE

Domenico is a young talented professional in the sector who manages to engage with harmony, humility and charisma, making it unique to achieve different goals.

Domenico: Why did you choose to work with Simone?

Simone is able to convey serenity I believe that his knowledge, the continuous research in the world of wine can be perfectly combined with the concept of catering that we are pursuing

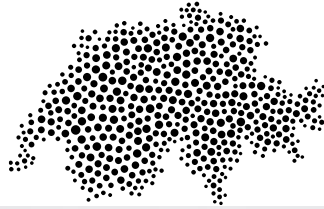


LGTDS: Simone, what is your first memory when discovering the world of wine?

I have two of them and they are both related to adolescence: my experience as an altar boy at Sunday Mass where I started to assist the priest during liturgy and also play "making wine" with neighborhood friends, picking grapes and crushing them.

LGTDS: Domenico: what is your first memory with the world of food?

At the age of 13 I prepared my first minestrone and kept staring at the pot with curiosity to understand how it was possible for small pieces of vegetables to have imprisoned a real explosion of smells.



LES GRANDES TABLES DE SUISSE



LGTDs: Simone / Domenico: please each of you choose an appetizer, a first course (or a second course) and a dessert. You have to find the perfect combination of food and wine. What are your suggestions and why?

Simone:

- Composition of potatoes, leeks and licorice

Ample Chardonnay with complex aromas that agrees with the aromas of the dish, firm but elegant structure with lively flavor to refresh the tasting from the fatness of the ingredients.

- Duck with the right rose, its escalope with a crane of cocoa and cooked wine must

Cabernet Sauvignon of medium evolution, well vinified managing tannins, alcohol and enhancing softness. Ideal to accompany a firm, succulent and very aromatic meat.

- Gianduja creamy, caramel and iced quenelle with wild fennel

A young fortified wine like a Port or a Banyuls. Sweet but balanced, dense and consistent to support the gustatory opulence of caramel and gianduja.

Domenico:

-Tartare of alpine char, cold zabaglione, avocado and black pig's cheek

Vintage Champagne that with its elegant effervescence and its marked minerality refreshes the mouth by the presence of raw fish, sauces and ingredients

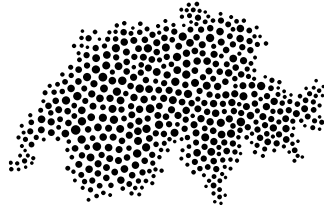
- Gragnano linguine, tomato essence, smoked ricotta and mortar pepper

An elegant red wine with good structure and intense aromatic complexity to the nose as a Syrah that knows how to accompany a simple dish but with persistent ingredients

Babà, consistency with citrus fruits, candied apple and alpine ice cream

A Tokaj or at least a wine with a marked sweetness and great personality that has the characteristics of softness ideal for combining Babàs soaked in bergamot liqueur

LGTDs: Simone: what is your latest discovery in the field of wine?



LES GRANDES TABLES DE SUISSE

More than a discovery, a pleasant confirmation of how sensational it is to collect and treat the grapes wrapped in noble rot to make the precious liquid of a late harvest from Riesling in Moselle (Germany)

LGTDs: Domenico, what is your latest discovery in gastronomy?

Over the years I have tried, experimented and studied so much to understand my right philosophy. Today I discovered that to make a good gastronomy, you have to be very careful and look back at the past.

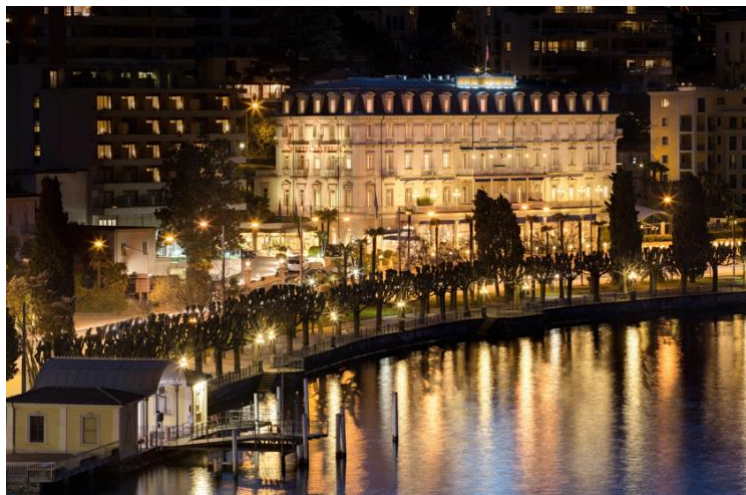
LGTDs: Simone / Domenico: where do you find your inspiration?

Simone:

Inspiration is a consequence of guest satisfaction. It feeds personal self-esteem and confidence in one's skills and knowledge.

Domenico:

In my memories.



For more information about the restaurant and the Hotel, please visit the website:

<https://www.splendide.ch/>