

LUNCH MENU

STARTER

Smoked Whitefish, Quinoa Cucumber, Dill Cream
White Asparagus, Lemon Cream Cheese, Hazelnut Granola

MIDDLE COURSE

Kohlrabi, Lemongrass Soup, Corn-Fed Chicken Dim Sum
Beef Onglet, Lingonberry Hummus, Radish

MAIN COURSE

Sea Bass, Orange Fennel, Saffron Mashed Potatoes
Veal, Basil Broccoli, Pretzel Dumplings
Buckwheat Gnocchi, Walnut Spinach, Roquefort Hollandaise

DESSERT

Cheese Selection, Carrot Chutney, Anise Sablé
Sorrel Sorbet, Yogurt Mousse, Coconut Brittle

3 Course Menu
99

4 Course Menu
129

5 Course Menu
146

WHITE WINE

Sélection du Sommelier Chardonnay Region Burgund
25

ROSE

2024 Bandol Rosé Château de Pibarnon Magnum
20

RED WINE

Sélection du Sommelier Pinot Noir Weinland Schweiz
25

DESSERT

2018 Cuvée Constance Chenin Blanc Moelleux
Domaine Huet Loire Vouvray AC
35

per Glass 1 dl

Origin: Whitefish / Switzerland, Chicken / France, Beef / Switzerland,
Sea Bass / Greece, Veal / Switzerland, Bread / Switzerland
All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients
in our dishes that can cause allergies and/or intolerances. Please ask us for any information.