

MENU

HAMACHI

Yuzu Ponzu, Sesame Fennel

GREEN PEA SOUP

Coconut Chutney, Scallop Tatare

PIKE PERCH

Asparagus Tempura, Tarragon Pesto

MORELS

Celery Gnocchi, Oolong Foam

VEAL SHANK

Anise Jus, Carrot Almond Tabbouleh

MOUNTAIN LAMB

Green Pepper Glaze, Parsley Brioche

ANDEERER ARVE

Lettuce, Basil Mustard

CUCUMBER GRANITÉ

Elderflower Panna Cotta, Sunflower Seeds

RHUBARB SORBET

Blackcurrant-Pepper Brittle, Quark Mousse

Menu 9 Courses

295



OUR SPECIAL RECOMMENDATIONS

CAVIAR

Cauliflower Croquette, Poppy Seed Hollandaise

54

WAGYU

Radish Vinaigrette, Hibiscus Puree

52

Origin Hamachi / Australia & Japan, Scallop / Norway & Japan,
Pike Perch, Veal, Lamb / Switzerland, Caviar / Belgium, Wagyu / Japan, 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.

MENU VEGETARIAN

TOFU

Yuzu Ponzu, Sesame Fennel

GREEN PEA SOUP

Coconut Chutney, Ginger Flan

PANEER

Asparagus Tempura, Tarragon Pesto

MORELS

Celery Gnocchi, Oolong Foam

ANISE FALAFEL

Carrot Tabbouleh, Almond Granola

MISO EGGYOLK

Parsley Brioche, Green Pepper

ANDEERER ARVE

Lettuce, Basil Mustard

CUCUMBER GRANITÉ

Elderflower Panna Cotta, Sunflower Seeds

RHUBARB SORBET

Blackcurrant-Pepper Brittle, Quark Mousse

Menu 9 Courses vegetarian

255

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.

WINE PAIRING

2022 Gewürztraminer Obermumpf
Tom Litwan AOC Aargau
18

2023 Diplomate D'Empire
Domaine Comte Abbatucci Korsika Jéroboam
22

2023 Ministre Impérial
Domaine Comte Abbatucci Korsika Jéroboam
24

2019 Cabernet Franc Trezellières
Domaine de Closiers Saumur Champigny Magnum
24

2024 Pedro Ximénez Exceptional Harvest
Ximénez-Spinola Jerez-Manzanilla DO
18

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

Please ask us for a non-alcoholic drink pairing.