

## 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

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## WINE PAIRING

2019 Azienda Agricola Andrea Felici Vigna Il Cantico della Figura  
Castelli di Jesi Verdicchio Riserva Classico DOCG Magnum

22

2017 Ried Loibenberg Loibner Grüner Veltliner Smaragd  
Weingut Knoll Magnum

24

2021 Grande Réserve du Schiste  
Domaine Binet-Jacquet Faugères Magnum

24

2018 Monier de la Sizeranne  
Hermitage M.Chapoutier Rhône Magnum

30

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.

per Glass 1 dl

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