

## 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

2023 Siefersheim Riesling Porphy Wagner-Stempel Rheinhessen  
15

### ROSE

2024 Rosé du Vully Cru de L'Hopital AOC Vully  
15

### RED WINE

Sélection du Sommelier Pinot Noir Weinregion Burgund  
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.