

## MENU

### HAMACHI

Yuzu Ponzu, Sesame Fennel

### GREEN PEA SOUP

Coconut Chutney, Scallop Tatare

### PIKE PERCH

Broccoli Tempura, Tarragon Pesto

### CHANTERELLE

Celery Gnocchi, Oolong Foam

### VEAL SHANK

Anise Jus, Carrot Almond Tabbouleh

### SUMMER VENSION

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

4 courses: CHF 215 / 5 courses: CHF 225 / 6 courses: CHF 245 / 7 courses: CHF 260 / 8 courses: CHF 275

Origin Hamachi / Australia & Japan, Scallop / Norway & Japan, Pike Perch, Veal / Switzerland,  
Summer Vension / Switzerland & Austria, 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

Broccoli Tempura, Tarragon Pesto

### CHANTERELLE

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

4 courses: CHF 185 / 5 courses: CHF 200 / 6 courses: CHF 210 / 7 courses: CHF 225 / 8 courses: CHF 240

All Prices in Swiss Francs including 8.1% MWST / TVA

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