

MENU

TROUT

Horseradish Labneh, Herb Lettuce

TOMATOES

Lemongrass Soup, Coconut Ravioli

TUNA TATAKI

Miso Eggplant, Shiso Tempura

CHANTERELLES

Shallot Dumpling, Sage Foam

QUAIL PRALINE

Mango Polenta, Juniper Essence

ENTRECÔTE

Sour Cherry, Balsamic Artichokes

BRILLAT SAVARIN

Watermelon, Rosemary Mustard

PEACH

Verbena Olive Oil Mousse, Almond Cracker

RASPBERRY

Szechuan Pepper Sorbet, Buckwheat Crunch

Menu 9 Courses

295



OUR SPECIAL RECOMMENDATIONS

CAVIAR

Fennel Blini, Lemon Hollandaise

54

WAGYU

Almond Green Beans, Lime Vinaigrette

52

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

Origin: Trout / Switzerland, Tuna / Spain, Quail / France, Entrecôte / Switzerland,
Caviar / Belgium & Germany, 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

Horseradish Labneh, Herb Lettuce

TOMATOES

Lemongrass Soup, Coconut Ravioli

BEETROOT TATAKI

Miso Eggplant, Shiso Tempura

CHANTERELLES

Shallot Dumpling, Sage Foam

EGG YOLK PRALINE

Mango Polenta, Juniper Essence

CHICKPEA CAKE

Sour Cherry, Balsamic Artichokes

BRILLAT SAVARIN

Watermelon, Rosemary Mustard

PEACH

Verbena Olive Oil Mousse, Almond Cracker

RASPBERRY

Szechuan Pepper Sorbet, Buckwheat Crunch

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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