

The Restaurant Menu

Gambero Rosso from Italy
Marinated, pan-fried, avocado, tamarillo, whey

Line-fished red mullet and squid from Brittany
Pan-fried, peach, lime, smoked almond milk

Caviar and sturgeon from Frutigen
Beet root, meadow herbs, banana

Edible crab from Brittany and fattened goose liver
Marinated, cream, apple, sea weed, Vadouvan spices

Line-fished turbot from Brittany
Grilled, sweet potatoes, rocket, garlic, coconut

Venison from Austria
Pan-fried, braised, herbs from the garden,
sunflower seeds, Angostura

Wild strawberries
Marinated, foam, Jerusalem artichokes, white chocolate,
basil

Cherry
Frozen, marinated, cream, olives, pickled mushrooms,
goat cheese

8 course menu 248.00

Wine pairing
Classic 139.00
Grand 270.00

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5 course menu without edible crab, turbot
and wild strawberries 198.00

Wine pairing
Classic 91.00
Grand 190.00

Änderungen vorbehalten.

Subject to change.

Alle Preise in Schweizer Franken (CHF) inklusive Mehrwertsteuer und Service.
All prices in Swiss francs (CHF), including Value Added Tax and service.