

## À la Carte

### TARTE FINE

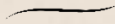
Romesco | Belper Knolle | Fine Herbes

### BLUE LOBSTER

Ajo Blanco | Cucumber | Grape

### BROWN CRAB

Cucumber | Kombu Royal | Kaluga Caviar



### WILD TURBOT

Fregola Sarda | Coquillages | Seaweed Beurre Blanc

### VEAL

Cep Macaroni | Violet Artichoke | Parsley and Garlic

### WILD VENISON

Foie gras | Red cabbage | Parsnip | Chocolate | Pedro Ximenez



SELECTION OF SWISS CHEESES FROM THE TROLLEY  
(Supplement CHF 40)



### POMPONA VANILLA

Light Vanilla Mousse | Diplomático Rum | Hazelnut Praliné

### 70% TUMA YELLOW

Sakura | Kirsch | Yogurt

### AMALFI LEMON

Ginger | Lemon Leaf Crèmeux | Herb Vinaigrette

3 courses CHF 255

## Vegetarian

### LATE SUMMER SALAD

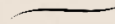
Golden Beetroot | Fig | Walnut | Verjus | Seidenbüffel

### TARTE FINE

Romesco | Belper Knolle | Fine Herbes

### WHITE ROOT VEGETABLES

Jerusalem Artichoke | Turnip | Crosne



### FREGOLA SARDA

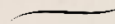
Carrot | Turnip | Celeriac

### ORGANIC SPELT

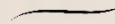
Cep | Violet Artichoke | Parsley and Garlic

### AGNOLOTTI

Swiss Chard | Mushrooms | Allium | Sbrinz



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