We are delighted to present our current seasonal inspiration menus, based on local products celebrating the crafts of farmers, fishermen and artisans from the mountains through the lakes of Switzerland and its neighboring countries.

In the dining room and in the kitchen:
Tommaso, Rabea, Carlo, Francesco R
Francesco E, Marco, Giovanni, Lukas, Sarah
Zoltán, Ruben, Aram, Eduardo, Gilad

3 courses CHF 255

À la Carte

ORGANIC EGG
Celeriac | Hazelnuts | Vin Jaune | White Truffle

BLUE LOBSTER
Ajo Blanco | Cucumber | Grape

BROWN CRAB
Cucumber | Kombu Royal | Kaluga Caviar

WILD TURBOT
Fregola Sarda | Swiss Chard | Coquillages | Seaweed Beurre Blanc

VEAL
Cep Macaroni | Violet Artichoke | Parsley and Garlic

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 Crémeux | Herb Vinaigrette

Vegetarian

SALAD ROUGE
Beetroot | Seidenbüffel | Blackcurrant | Lavender Honey

ORGANIC EGG
Celeriac | Hazelnuts | Vin Jaune | White Truffle

WHITE ROOT VEGETABLES
Jerusalem Artichoke | Turnip | Crosne

FREGOLA SARDA
Carrot | Turnip | Celeriac

ORGANIC SPELT
Cep | Violet Artichoke | Herb Nage

AGNOLOTTI
Swiss Chard | Mushrooms | Allium | Sbrinz

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