Classic

SALAD ROUGE
Beetroot | Seidenbüffel | Blackcurrant | Lavender Honey

BROWN CRAB
Cucumber | Kombu Royal | Kaluga Caviar

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

VENISON
Foie Gras | Red Cabbage | Parsnip | Chocolate | Pedro Ximénez

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

KIR ROYAL
Champagne | Alpine Haskap | Violet

AMALFI LEMON
Ginger | Lemon Leaf Crémeux | Herb Vinaigrette

Seasons

BEEF AND OYSTER TARTARE
Crème Fraîche | Gillardeau Oyster | Sorrel | Osietra Caviar

BLUE LOBSTER
Ajo Blanco | Cucumber | Grape

LINE-CAUGHT SEA BASS
Celeriac | Hazelnut | Vin Jaune | White Truffle

VEAL
Cep Macaroni | Violet Artichoke | Parsley and Garlic

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

KIR ROYAL
Champagne | Alpine Haskap | Violet

70% TUMA YELLOW
Sakura | Kirsch | Yogurt

Garden

WHITE ROOT VEGETABLES
Jerusalem Artichoke | Turnip | Crosne

ORGANIC EGG
Celeriac | Hazelnuts | Vin Jaune | White Truffle

AGNOLOTTI
Swiss Chard | Mushrooms | Allium | Sbrinz

ORGANIC SPELT
Cep | Violet Artichoke | Herb Nage

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

CELERY SORBET
Yogurt | Apple | Cucumber | Kaffir Lime | Manni Olive Oil

POMPONA VANILLA
Light Vanilla Mousse | Diplomático Rum | Hazelnut Praliné

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 neighbouring countries.

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

6 courses CHF 295