COLONNADE

TASTING MENU

SALAD ROUGE
Beetroot | Seidenbüffel | Blackcurrant | Lavender honey

BROWN CRAB
Cucumber | Kombu Royal | Kaluga Caviar

WILD TURBOT
Celeriac | Hazelnuts | Vin Jaune

VEAL SWEETBREAD
Cep Macaroni | Violet artichoke | Parsley and garlic

BRESSE PIGEON
Salsify | Wild mushrooms | Périgord truffle

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

KIR ROYAL
Blackcurrant | Violet | Champagne

BUDDHA HAND
Ginger | Lemon leaf crémeux | Herb vinaigrette

VANILLA
Jerusalem artichoke | Hazelnuts | Rum XO

Menu options:
3 courses: CHF 195
5 courses: CHF 255
8 courses: CHF 275

Wine pairing as of CHF 180

Please inform us of any allergies and ask for further details
of dishes that contain allergens.

VEGETARIAN TASTING MENU

SALAD ROUGE
Beetroot | Seidenbüffel | Blackcurrant | Lavender honey

WHITE ROOT VEGETABLES
Jerusalem artichoke | Turnip | Swiss chard

ORGANIC EGG
Celeriac | Hazelnuts | Vin Jaune

CEP MACARONI
Violet artichoke | Parsley and garlic

SPELT
Organic vegetables | Périgord truffle nage

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

KIR ROYAL
Blackcurrant | Violet | Champagne

BUDDHA HAND
Ginger | Lemon leaf crémeux | Herb vinaigrette

VANILLA

Jerusalem artichoke | Hazelnuts | Rum XO

Menu options:
3 courses: CHF 195
5 courses: CHF 255
8 courses: CHF 275

Wine pairing as of CHF 180

Please inform us of any allergies and ask for further details
of dishes that contain allergens.