

COLONNADE



TASTING MENU

ORGANIC TOMATO

Smoked crème fraîche | Salsa Verde | Taggiasca olives

BROWN CRAB

Cucumber | Kombu Royal | Kaluga Caviar

WILD TURBOT

Fregola Sarda | Swiss chard | Coquillages | Seaweed beurre blanc

SWEETBREAD

Garden peas | Green asparagus | Wild garlic

APPENZELLER LAMB

Violet artichokes | Trombetta courgette | Marjoram | Belper Knolle

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

KIR ROYAL

Champagne | Alpine Haskap | Violet

CEDRAT

Ginger | Lemon leaf crèmeux | Herb vinaigrette

70% TUMA YELLOW

Sakura | Kirsch | Yogurt

Menu options:

3 courses: CHF 215

5 courses: CHF 265

8 courses: CHF 285

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

ORGANIC TOMATO

Smoked crème fraîche | Salsa Verde | Taggiasca olives

TARTE FINE

Morels | Leek | Crones

WHITE ASPARAGUS

Garden herbs | Vin Jaune

AGNOLOTTI

Swiss chard | Ricotta | Trombetta courgette | Lemon thyme

ORGANIC SPELT

Girolles | Parsley | Mushroom and Sobacha consommé

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