

COLONNADE



TASTING MENU

SPRING VEGETABLES SALAD

Caprin du Jura | Marcona almonds | Amalfi lemon | Garden pesto

BROWN CRAB

Cucumber | Kombu Royal | Kaluga Caviar

LINE CAUGHT SEA BASS

Potato confit | Celtuce | Cockles | Sorrel and watercress

SWEETBREAD

Garden peas | Green asparagus | Wild garlic

BRESSE PIGEON

Cereal ragout | Morels | Alliums

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

KIR ROYAL

Champagne | Blackcurrant | 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

SPRING VEGETABLES SALAD

Caprin du Jura | Marcona almonds | Amalfi lemon | Garden pesto

ALLIUMS TARTE FINE

Morels | Wild garlic | Crones

WHITE ASPARAGUS

Garden herbs | Vin Jaune

AGNOLOTTI

Swiss chard | Ricotta | Garden peas | Lemon thyme

ORGANIC SPELT

Violet artichoke | Swiss chard | Leek | Mushroom consommé

SELECTION OF SWISS CHEESES FROM THE TROLLEY

(supplement CHF 40)

KIR ROYAL

Champagne | Blackcurrant | 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.