

Starters

- Leaf salad with homemade dressing and roasted seeds 16
- Sautéed scallops tomato and water melon 34
- Red onion “tarte tatin” fresh cheese mousse 18
- Salmon variation “label rouge” dill mustard ice-cream 32
- Goose liver terrine raspberry vinegar marmalade and brioche “fleur de sel” 38

Soup

- Rosemary soup balsamic sorbet 16
- Cold zucchini soup thyme cantucci 16

Main course

- Pike-perch fillet herb ham and artichoke sauce 46
- Monkfish medallion steamed with lemon balm and quinoa 48
- Boletus “panzerotti” young spinach and carrots 34
- Sot l’y laisse Riso Venere and celery 38
- Irish beef tenderloin medallion potato blini and zucchini 62
- Veal steak trophies and boletus 60
- Slice of “Noir de Bigorre” white polenta and beans panache 58

Dessert

- Gorgonzola honey and apple relish 14
- Peach creation 18
- Apricot curd pie vanilla and poppy ice-cream 20
- Raspberry gourmandize with raspberries from Bottmingen 20
- Crème brûlée lavender and yoghurt sorbet 16
- Sorbet variation with honey brittle 15
- Cheese from Alex Wirth 18

Our veal and chicken is from Switzerland, the beef from Ireland, the pork from France.
Prices are in Swiss francs and VAT is included with 7.6%.

Our menu

Sautéed scallops
Tomato and water melon

Rosemary soup
with balsamic sorbet

Monkfish medallion
Steamed with lemon balm and quinoa

Veal steak
Trophies and boletus

Peach creation
or
Gorgonzola with honey and apple relish

5 course menu at CHF 118.00
Menu without fish at CHF 98.00

... with our wine suggestion at CHF 42.00

Head chef – Thierry Fischer