

Starters

Leaf salad with homemade dressing and roasted seeds 16


Beetroot variation horseradish curd sorbet 18

Scallops white polenta 32 

Quail cake artichoke and Porto gelée 28

Goose liver terrine pineapple pepper and almond brioche 36


Soup

Lemon grass soup shrimp cake 16 


Mussels soup apple fennel sorbet 16

Main course

Halibut "Escabèche" sauce and thyme potatoes 40

Monkfish medallion almond milk and curry quinoa 48 

Ravioli "Summer-Himmu" leek compote and pears relish 34

Lamb duo lavender vinegar sauce with melting potatoes and leek 44 

Irish beef tenderloin medallion root vegetables sauce and bone marrow tortelloni 58

Veal steak Sherry vinegar XP and dumplings 56

Dessert

Chocolate mousse gingerbread brownie 16

"Lost bread" white beer ice-cream 20

Passion fruit parfait lychee shot 20

Crème brûlée Tonka bean and pomegranate sorbet 16

Sorbet variation honey brittle 15

Cheese from jumi 18

Our menu 

Scallops
with white polenta

Lemon grass soup
with rose sorbet

Monkfish medallion
with almond milk curry quinoa

Lamb duo
with lavender vinegar sauce
Melting potatoes and leek

Liaison with mango and chocolate
Ginger caramel
or
Cheese from jumi

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

... with our wine suggestion at CHF 41.00

Head chef – Thierry Fischer

Our veal and the guinea fowl are from Switzerland, the beef from Ireland, the quail and Sot l'y laisse from France.
Prices are in Swiss francs and VAT is included with 7.6%.