

Starters

Leaf salad with homemade dressing and roasted seeds 16

Composition of root vegetables onion biscuit 24

Beef variation rucola 26

Scallops cauliflower and mango 32

Goose liver terrine date allspice relish and brioche 36

Soup

Lobster bisque orange Campari sorbet 16

Lamb essence quince ravioli 16

Main course

St. Peters fish hazelnut crust and clams Jerusalem artichoke sauce 40

Monkfish medallion red wine butter with anchovies and spinach 48

«Mürgu»-Cannelloni leek emulsion and pear chutney 34

Cauliflower variation bulgur and spiced yoghurt 32

Challans duck breast mace foam and roman cam 44

Engadine lamb gigot 12/75 nevette and long pepper 48

Irish beef tenderloin medallion parsley root and oxtail ravioli 58

Veal steak carrots and winter vegetable 56

Dessert

Chocolate cake « Madirofolo » rum ice-cream 20

Crispy pineapple Mille feuille 18

Mocha Mascarpone cream lemon crumbs 18

Sorbet variation honey brittle 15

Crème brûlée coconut and lychee sorbet 16

Goats ricotta cabbage and red wine jelly 16

Cheese selection from jumi 18

Our veal and lamb are from Switzerland, the beef from Ireland and the duck from France.
Prices are in Swiss francs and VAT is included with 8.0%.

Our menu

Root vegetables composition
with onion biscuit

Lobster Bisque
with orange Campari sorbet

Oxtail ravioli
with parsley sauce

Monkfish medallion
on red wine butter with Jerusalem artichoke

Challans duck breast
with mace foam and roman cam

Goats ricotta
with cabbage and red wine jelly

Chocolate cake « Madirofolo »
with rum ice-cream

or

Cheese from jumi

7 course Menu CHF 149.00

5 course menu CHF 118.00

Menu without fish CHF 98.00

... accompanied with our wine suggestion.

Head chef – Thierry Fischer