

MENU

SNOW CRAB

Yuzu Mayonnaise, Sweet Potato

SALSIFY SOUP

Sesame Gnocchi, Cardamom Yogurt

WINTER COD

Parsley Hollandaise, Cinnamon Blossom Relish

PERIGORD TRUFFLE

Miso Egg Yolk, Walnut Cauliflower

VEAL SWEETBREADS

Mustard Seed Polenta, Chicory

DUCK

Szechuan Glaze, Ginger Red Cabbage

VACHERIN FRIBOURGEOIS

Carrot Jam, Anise Sablé

COFFEE FOAM

Nutmeg Ice Cream, Cantucci Brittle

LEMON GRANITÉ

Olive Oil Mousse, Buckwheat Crumble

Menu 9 Courses

295



OUR SPECIAL RECOMMENDATIONS

WAGYU

Juniper Trevisano, Lingonberry Onions

52

CAVIAR

Celery Cake, Horseradish Cream

54

Origin Crab / Canada & Norway, Cod / Norway, Veal / Switzerland,
Duck / France, Wagyu / Japan, Caviar / Germany & Belgium, Bread / Switzerland
All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients
in our dishes that can cause allergies and/or intolerances. Please ask us for any information.

MENU VEGETARIAN

TOFU

Yuzu Mayonnaise, Sweet Potato

SALSIFY SOUP

Sesame Gnocchi, Cardamom Yogurt

LENTIL CURRY

Parsley Hollandaise, Cinnamon Blossom Relish

PERIGORD TRUFFLE

Miso Egg Yolk, Walnut Cauliflower

GOAT CHEESE

Mustard Seed Polenta, Chicory

BETROOT

Szechuan Glaze, Ginger Red Cabbage

VACHERIN FRIBOURGEOIS

Carrot Jam, Anise Sablé

COFFEE FOAM

Nutmeg Ice Cream, Cantucci Brittle

LEMON GRANITÉ

Olive Oil Mousse, Buckwheat Crumble

Menu 9 Courses vegetarian

255

All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients in our dishes that can cause allergies and/or intolerances. Please ask us for any information.

WINE PAIRING

2019 Azienda Agricola Andrea Felici Vigna Il Cantico della Figura
Castelli di Jesi Verdicchio Riserva Classico DOCG Magnum

22

2017 Ried Loibenberg Loibner Grüner Veltliner Smaragd
Weingut Knoll Magnum

24

2021 Grande Réserve du Schiste
Domaine Binet-Jacquet Faugères Magnum

24

2018 Monier de la Sizeranne
Hermitage M.Chapoutier Rhône Magnum

30

2024 Pedro Ximénez Exceptional Harvest
Ximénez-Spinola Jerez-Manzanilla DO

18

2018 Cuvée Constance Chenin Blanc Moelleux
Domaine Huet Loire Vouvray AC

35

Please ask us for a non-alcoholic drink pairing.

per Glass 1 dl

All Prices in Swiss Francs including 8.1% MWST / TVA