

Amuse-bouche

Alpen-Zander™ (alpine pike-perch)

Ceviche / Verjuice / Cucumbers / Gin 4478 / Rye bread AOC

Ziger gnocchi

Pesto / Wild garlic / Dried meat / hazelnuts

Swiss salmon

Spring onions / Johannisberg

Kid shoulder

Potato mousseline / Carrots / Sugar peas / Chives

Swiss cheese

Dried-fruit puree sauce

White Toblerone cake

Rhubarb³

Friandises

Menu: CHF 170.–

5 courses: CHF 150.–

4 courses: CHF 130.–

C Corresponding wine accompaniment:
4 wines CHF 60.–, 5 wines CHF 75.–, 6 wines CHF 90.–
(1 dl per wine)

Amuse-bouche

Rabbit tatar

Tomatoes / Cheese Belper Knolle / Pesto

Langoustine

Panko / Yellow gazpacho / Smoked paprika powder

Fillet of Iberian Bellota pork

Turbot

Cabernet Sauvignon / Aceto Balsamico / Maggia pepper

Spinach / Summer truffle

Saddle of roe deer

Walnut liqueur Nocino di Ascona / Egg mushrooms / Black nuts

Celeriac

Swiss cheese

Dried-fruit puree sauce

Apricot

Abricotine / Tonka bean / Almond crumbles

Friandises

Amuse-bouche

Foie gras

Smoked duckling breast / Mulled wine / Speculoos / Chestnuts

Quail breast

Quail sugo / Jerusalem artichoke / Coffee / Hazelnuts

Bass

Venus clams from Sacca di Scardovari / Bouillabaisse
Saffron from Mund / Fennel rouille sauce

Beef fillet Irish Beef Club

Truffle / Merlot / Aceto Balsamico / Oven-baked vegetables

Swiss cheese

Dried-fruit puree sauce

Snowball

Meringues / Citrus fruit / Spices / Felchlin Grand cru Elvesia

Friandises