

MENU PRESTIGE

olive . yogurt . pine nut . arugula
cave mushroom . miso . px sherry
red cabbage . apple . cinnamon . goat cheese

CODFISH

lobster . parsnip . celery
supplement caviar 30,-

GOOSE LIVER

hen . guana chocolate . hazelnut

TURBOT

oyster . leek . parsley . lardo di colonatta

COQUILLE (7)

jerusalem artichoke . porcini mushrooms . iberico belotta . clam
supplement truffle 17,50

VENAISON

hare pepper . brussels sprouts . chicory

ASSORTMENT OF CHEESE (8)

compôte . bread

MANDERIN (7)

ginger . carrot . star anise . mint

MOCHA

pear . meringue . rosemary . whisky cream

5- course menu 105,-	incl. wine, water and coffee	180,-
7- course menu 125,-	incl. wine, water and coffee	213,-
8- course menu 140,-	incl. wine, water and coffee	233,-
non-alcoholic drinks, water and coffee starting at		63,-

MENU FLORE

herbs . croissant . parsley
mushroom . miso . px sherry
red cabbage . goat cheese . apple . laurel

CELERIAC

sauerkraut . goat cheese . parsley

PLANKTON

spring onions . avocado . celery

TRUFFLE

beetroot . potato . aceto

RISOTTO (7)

pumpkin . beurre noisette

POT AU FEU

chicory . kohlrabi . fennel . carrot

ASSORTMENT OF CHEESE (8)

compôte . bread

MANDERIN (7)

ginger . carrot . star anise . mint

MOCHA

pear . meringue . pecans . rosemary

5-course menu	105,-	incl. wine, water and coffee	180,-
7-course menu	125,-	incl. wine, water and coffee	213,-
8-course menu	140,-	incl. wine, water and coffee	233,-
non-alcoholic drinks,		water and coffee starting at	63,-

LUNCH

MENU PRESTIGE

olive . yogurt . pine nut . arugula
cave mushroom . miso . px sherry
red cabbage . apple . cinnamon . goat cheese

CODFISH

lobster . parsnip . celery

TURBOT

oyster . leek . parsley . lardo di colonatta

VENAISON

hare pepper . brussels sprouts . chicory

MOCHA

pear . meringue . rosemary . whiskey cream

4-courses including houseaperitif 85,-
including wine, water, and coffee 150,-
à la carte wines are possible

MENU FLORE

olive . yogurt . pine nut . arugula
cave mushroom . miso . px sherry
red cabbage . apple . cinnamon . goat cheese

CELERIAC

sauerkraut . goat cheese . parsley

TRUFFLE

beetroot . potato . aceto

POT AU FEU

chicory . kohlrabi . fennel . carrot

MOCHA

pear . meringue . pecans . rosemary

4-courses including houseaperitif
including wine, water, and coffee
à la carte wines are possible

85,-
150,-