

Starters

*Winter truffle panna cotta on cep tartare over leaf salad
and brioche croutons*

(CHF 19.50)

*Slices of Irish smoked salmon on apple chutney,
cauliflower mousse and sprouts salad*

(CHF 24.00)

*King Pidgeon chest over confit shallot on quince coulis and
lukewarm Brussels sprouts salad with walnut vinaigrette
dressing*

(CHF 26.00)

*Celery cream soup with roasted wild boar fillet skewer and
vinegar plums*

(CHF 22.00)

without wild boar and plums (CHF 14.00)

Main Courses

Pumpkin samosa with shiitake, cashew nuts and okra over cabbage curry on coriander sour cream sauce

(CHF 37.00)

Patrizia Fontana's spinach ravioli with red pepper and vegetable strips on Parmesan foam

(Starter CHF 26.00)

(Main CHF 39.00)

Icelandic angler^(MSC) fillet pan-fried with baby calamari and caper over braised root on thyme butter sauce and corne de gatte potato

(CHF 49.50)

Irish Black Angus Beef Fillet on Chianti wine jus, roasted Treviso red chicory and wild mushroom risotto

(CHF 48.00)

Cordon Bleu of organic Swiss calf with stewed chard and home fries

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

*Gingerbread cheesecake with blackcurrant pears and
blackcurrant pear sauce*

(CHF 16.50)

*Panna cotta of hibiscus flower over lychee salad with
ginger and peanut brittle*

(CHF 16.50)

*Tarte tatin of Boskoop apples with vanilla cider sauce and
vanilla ice cream*

(CHF 17.00)

Maracaibo chocolate tart

Portion (CHF 15.00)

Small portion (CHF 9.50)

Sorbets and ice-creams please see separate menu

Selection of raw milk cheeses served with fruit bread

Portion (CHF 25.00)

Dessert serving (CHF 15.00)

*We will also be happy to serve you the dessert from
our four-course menu. Just ask our service team.*

Our menu in December

Pan-fried lobster tail (MSC/CAN) over apple-beet salad with mustard dressing and horseradish cream

(Starter CHF 27.00)

Venison Saltimboca of Bavarian deer loin over truffled parsnip and Merlot foam soup

(Starter CHF 26.00)

Steak of organic Swiss pork with grape mustard sauce, winter spinach with pine nuts and dried figs on organic potato au gratin

(CHF 56.00)

Centenario Crudo chocolate mousse over mango kiwi salad and crème fraîche

(CHF 16.50)

and /or

A selection of raw-milk cheeses served with fruit bread

4-Course Menu *CHF 98.00*

5-Course Menu *(cheese and dessert) + CHF 10.00*

*Dear guest, each course can also be ordered as a single dish.
(price in parentheses)*