



Our menu in February

Lobster tail over seaweed salad, octopus carpaccio and chili-ginger mayonnaise

(Starter CHF 27.00)

Icelandic brook trout filet poached in grape seed oil over parsley root in parsley foam soup

(Starter CHF 25.00)

Irish grass-fed lamb filet and small ragout of it in Merlot sauce over mashed white beans and kale

(CHF 52.00)

Alpine honey basket with Edelweiss chocolate mousse over clementine salad and Moscato sauce

(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)*

Starters

Ricotta mousse over beet tartare with roasted sunflower seeds and winter salad

(CHF 18.50)

Slices of Atlantic bluefin tuna marinated with olives and pistachio over sweet potatoes and Belgian endive

(CHF 25.00)

Meatballs of Pfungener wild boar over smashed celery with Merlot mayonnaise and corn salad with Meaux mustard sauce

(CHF 24.00)

Jerusalem artichoke soup with roasted scallops^(CAN/MSC) and apple dill salad

(CHF 21.00)

Without scallops (CHF 14.50)

Main Courses

Crespelle with pumpkin and cheddar filling over winter spinach with red wine foam sauce

(CHF 37.00)

Patrizia Fontana's radicchio Trevisano ravioli with Trevisano leaves, pine nuts and rocket pesto

(Starter CHF 26.00)

(Main CHF 39.00)

Winter cod ^(NOR/MSC) fillet roasted with mushrooms and dried apples over cabbage-cider vegetable stew with white wine butter sauce and corne de gatte potato

(CHF 46.00)

Fillet of Irish black angus beef on rosemary jus with salsify and organic alpine potato au gratin

150 grams (CHF 55.00)

200 grams (CHF 66.00)

Cordon Bleu of organic Swiss calf with herbed German turnip and crispy whole wheat dumplings

150 g (CHF 39.00)

280 g (CHF 58.00)

