

Swiss Salmon

Char roe / Shallots / Yogurt / Liquorice

Pikeperch Ike Jime

Lamb's lettuce / AOC Rye bread / Munder saffron

Porridge

Chives / Suckling pig / Belper Knolle

Cabri Emmental

Merlot / Hörnli / Chipolotti / Carrots

Swiss Cheese

Dried fruit coulis

Petite Arvine

Ice parfait / Walnuts / Meringues / Raisins



Corresponding wines:

2 wines CHF 30.–, 3 wines CHF 45.–,

4 wines CHF 60.–, 5 wines CHF 75.–, 6 wines CHF 90.–

(each wine 1 dl)

White asparagus

Vichyssoise / Quail egg / Oona Caviar 103 / Duck breast

Ziger-Gnocchi

Ink / Gambero Rosso / Bisque / Red curry

Turbot

Morels / Wild garlic / VS Dashi / Rouille sauce

Irish Beef Club fillet

Foie gras / Balsamico / Fleur des Alpes

Polenta Terreni alla Maggia / Truffle / Spinach

Swiss Cheese

Dried fruit coulis

Felchlin Grand Cru Elvesia

Exotic fruits / White Toblerone / Piña Colada

Menu: CHF 180.–

5 course menu: CHF 160.–

4 course menu: CHF 140.–

3 course menu: CHF 120.–