

# Tasting Menu



Amuse-bouche

\*\*\*\*\*


Beef Tartar "de nos Monts" with Fine de Claire oysters and crumble of Panko  
Deep-fried Pont-Neuf potatoes and spicy mayonnaise

or

Tuna tataki on parsnip cream  
Crispy basket of spinach salad with wasabi vinaigrette


CHF 21.-

\*\*\*\*\*



Trio of the sea  
Lobster tail, scallops and shrimps  
Chlorophyll rice  
Carrousel of vegetables


or



Grilled veal filet mignon and veal sweetbreads in tempura  
Morel cream sauce  
Potato mille-feuille and variation of market vegetables

CHF 48.-

\*\*\*\*\*



Chocolate ice cube with mandarin heart  
on hazelnut and pistachio crunch  
Passion fruit truffle

CHF 14.-

\*\*\*\*\*

3-course menu CHF 78.-

