

TASTING MENU

- MARCH -

AMUSE BOUCHE

Grilled vegetables tartlets
pinion and rocket



STARTER CHF 21.-

White asparagus with green sauce
smoked duck breast with quail eggs

or

seabream tartar with citrus and pomegranate
spinash salad



MAIN COURSE CHF 48.-

Sea bass filet and scallops
Carnaroli risotto saffron flavoured
Keta caviar and vegetables

or

Beef filet Rossini style
Strong sauce
Potato galettes with green asparagus



DESSERT CHF 14.-

Wormwood dessert
marinated strawberries with mint and lemon

Full menu CHF 78.-

