

# Tasting Menu

AMUSE-BOUCHE

BEETROOT HUMMUS VERRINE  
ROCKET PESTO AND CROSTINI WITH OLIVE OIL

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WHITE ASPARAGUS WITH SMOKED DUCK BREAST AND QUAIL EGGS  
SPRING VINAIGRETTE AND CROUTONS

OR

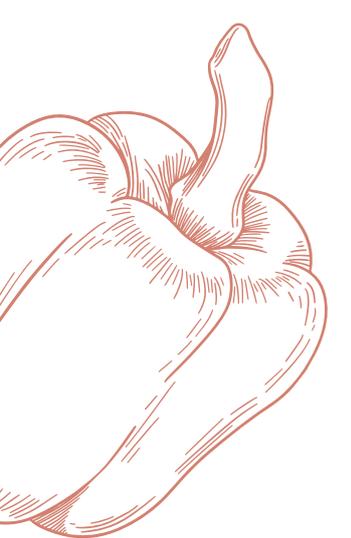
MARINATED LANGOUSTINE CARPACCIO  
LEMON CREAM, CITRUS FRUITS AND MICROGREENS SALAD

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TURBOT FILLET (ES) WITH MORELS AND ASPARAGUS  
MASHED POTATOES WITH TOASTED HAZELNUTS

OR



BEEF FILLET (AU) WITH RICH ONION JUS AND CHORIZO CRUMBLE  
POTATO CAKES AND GLAZED VEGETABLES

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RASPBERRY AND TONKA BEAN ICE CHARLOTTE  
ON MATCHA TEA BISCUIT

STARTER CHF 21.-

MAIN COURSE CHF 48.-

DESSERT CHF 14.-

COMPLET MENU CHF 78