

Tasting Menu

Amuse-bouche




Beef tartar from our mountains with Claire's fine oysters and Panko crumble
French fries and spicy mayonnaise

ou

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

CHF 21.-



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

ou

Grilled veal filet mignon
Morel mushroom sauce with cream
Potato mille-feuille and variation of market vegetables

CHF 48.-

Chocolate ice cube with mandarin heart
on hazelnut and pistachio crunch
Truffle with passion fruit

CHF 14.-

3-course-menu CHF 78.-