



Mother's Day Menu

Amuse-bouche
Chilled vichyssoise with white balsamic vinegar
Croutons and crispy cured ham



Salmon in Two Ways
Beetroot- and lime-marinated gravlax,
Salmon rillettes with dill and pink peppercorn
Wasabi cream



Beef Tenderloin Medallion with Fleur de Sel
Creamy morel sauce
Mashed potatoes with wild garlic
Duo of asparagus

or

Prawns and Scallops Cooked on the Plancha
Beetroot beurre blanc
Chlorophyll rice and vegetable medley



Strawberry and Rhubarb Entremets
with matcha green tea biscuit

Full Menu CHF 86.00
Starter CHF 22.00 – Main Course CHF 52.00 – Dessert CHF 15.00

