

The Restaurant Menu

Lobster from Brittany
Marinated, winter melon, cucumber, ginger, dill

Oscietra-caviar and Gillardeau Oyster
Poached, cream, Sauerkraut juice, smoked oil

Dived scallop from Norway
«sour-spicy»

Bar de ligne from Brittany
Steamed, mushrooms, pear, mustard

Périgord Trüffel
Savoy cabbage, Waadtländer Saucisson

Sweetbread from Switzerland
Fried, red cabbage, licorice

Pigeon from France
Cooked on the bone, lettuce, cress, apple, wasabi

Beef from Ennetbürgen
Short Rib, braised, BBQ-sauce, parsley, banana

Essence of chocolate fruit
Passion fruit, yoghurt, olive oil, cinnamon

Chocolate
Caramalised, namelaka, balsamic, chicories coffee,
thyme, quince

10 course menu 298.00

6 course menu without oyster, sweet bread, pigeon
and essence of chocolate fruit 248.00

Please take advice that you can order our
«The Restaurant Menu» in 10 courses for 8 pm at the latest.

If you have problems with allergies, please contact our service staff.

Alle Preise in Schweizer Franken (CHF) inklusive Mehrwertsteuer und Service.
All prices in Swiss francs (CHF), including Value Added Tax and service.