

## CHEF'S SUGGESTIONS

### STARTERS

MARINATED DUCK LIVER

date | smoked eel | brioche

CHF 65.-

ATLANTIC CARABINERO

young garlic | parsley | salted lemon

CHF 85.-

CANADIAN SEA URCHIN

french toast | aioli | Prunier Oscietra caviar

2 pieces CHF 80.-

### MAIN COURSES

WHOLE TURBOT

FILLED WITH SCALLOPS

yellow Thai curry | fried rice | spicy cucumber salad

for 2 people | CHF 200.-

CÔTE DE BOEUF

FROM «CHÂTEAU DE RAYMONTPIERRE»

artichokes | morels | tarragon bearnaise

ca. 500g | CHF 200.-

### CHEESE

„MAÎTRE ANTONY“ FROM FERRETTE

selection of raw milk cheese

CHF 50.-

### DESSERT

ANDRÉ'S CHEESECAKE SOUFFLE

potted plums | coffee ice cream

preparation time approx. 30 min | for 2 people | CHF 80.-

All prices in CHF and incl. VAT

For information about allergens and origin in the individual dishes,  
please contact our service staff.