

WIDDER LUNCH EXPERIENCE

APPETIZER

BEEF

FROM «CHÂTEAU DE RAYMONTPIERRE»
goulash bun | dried beef | beef tatare taco

STARTERS

BALFEGO TUNA

dill | radish | horseradish

DUCKLIVER NOUGAT

date | hazelnut | brioche

EGGYOLK

FROM SCHLATTGUT IN HERRLIBERG
perigord truffle | spinach | brown butter

MAIN COURSE

CRISPY LOBSTER RAVIOLI

pumpkin | Thai curry | kaffir lime

or

CAPON FROM GASCONY

beetroot | cassis | duck liver

DESSERT & CHEESE

PRESERVED SOUR CHERRIES

coconut | jasmine blossom | pandan

or

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” FROM FERRETTE
fruit bread | pear mustard | sour pickles

SWEET FINISH

canelé | pistachio - nougat | banana split

Menu CHF 160.-

Matching wines: 3 glasses CHF 70,-

All prices in CHF and incl. VA

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