# CHEF'S SUGGESTIONS

## STARTERS

MARINATED DUCK LIVER
apple | hazelnut | brioche
CHF 90.-

SEA URCHIN FROM HOKKAIDO
French Toast | Oscietra caviar
CHF 90.-

VENISON ESSENCE
puff pastry | chestnuts | duck liver
CHF 50.-

## MAIN COURSES

WHOLE TURBOT FILLED WITH LANGOUSTINES
Tom yum | fried rice | spicy cucumber salad
approx. 1kg / CHF 250.-

BRETON LOBSTER
artichoke | tomato | Piment d'Espelette
½ lobster / CHF 120.-

CÔTE DE BOEUF
FROM « CHÂTEAU DERAYMONTPIERRE »
wild broccoli | onions | Périgord truffle
approx. 500g
CHF 220.-

## DESSERT

ANDRÉ'S CHEESECAKE
wild Gotthard blueberries | Tahitian vanilla 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.