

CHEF S SUGGESTIONS

STARTERS

FRIED DUCK LIVER

sour cherry | hazelnut | brioche
CHF 65.-

ATLANTIC CARABINERO

young garlic | parsley | salted lemon
CHF 85.-

CANADIAN SEA URCHIN

french toast | aioli | Prunier Oscietra caviar
3 pieces CHF 95.-

MAIN COURSES

WHOLE TURBOT

FILLED WITH SCALLOPS

yellow Thai curry | fried rice | spicy cucumber salad
for 2 people | CHF 200.-

FRENCH WILD HARE

red cabbage | forest mushrooms | offal sauce
for 2 people | CHF 180.-

CÔTE DE BOEUF

FROM «CHÂTEAU DE RAYMONTPIERRE»

artichoke | forest mushrooms | tarragon bearnaise
ca. 450g | CHF 200.-

CHEESE

„MAÎTRE ANTONY“ FROM FERRETTE

selection of raw milk cheese
CHF 50.-

DESSERT

ANDRÉ'S KAISERSCHMARRN

potted berries | 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.