

CHEF S SUGGESTIONS

STARTERS

MARINATED DUCK LIVER

beetroot | hazelnut | cassis

CHF 90.-

ATLANTIC CARABINERO

young garlic | parsley | salted lemon

CHF 100.-

CANADIAN SEA URCHIN

french toast | aioli | Prunier Oscietra caviar

2 pieces CHF 80.-

MAIN COURSES

WHOLE TURBOT

FILLED WITH LANGOUSTINES

Tom Yum | fried rice | spicy cucumber salad

for 2 people | CHF 250.-

SWISS VEAL CUTLET AND SWEETBREAD

duck liver | périgord truffle | wild broccoli

for 2 people | CHF 200.-

CHEESE

„MAÎTRE ANTONY“ FROM FERRETTE

selection of raw milk cheese

CHF 50.-

DESSERT

CHEESECAKE SOUFFLE

raspberry | jasmin flower icecream

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.