

## CHEF'S SUGGESTIONS

### STARTERS

MARINATED DUCK LIVER  
beetroot | raspberry | brioche  
CHF 90.-

SEA URCHIN FROM HOKKAIDO  
french Toast | Oscietra caviar  
2 Pc. /CHF 90.-

CARABINERO FROM PORTUGAL  
young garlic | lemon aioli | offal cream  
CHF 90.- / piece

### MAIN COURSES

WHOLE TURBOT FILLED WITH SCAMPI  
Tom yum | fried rice | spicy cucumber salad  
for 2 people  
CHF 250.-

WHOLE BRESSE LABEL ROUGE GUINEAFOWL  
served in 2 courses | Périgord truffle | duck liver  
for 2 people  
CHF 300.-

CÔTE DE BOEUF FROM CHÂTEAU DE RAYMONTPIERRE  
jerusalem artichoke | onion | Périgord truffle  
ca. 500g  
CHF 220.-

### CHEESE & DESSERT

FROM „MAÎTRE ANTONY “AT VIEUX FERRETTE  
selection of raw milk cheese  
CHF 50.-

ANDRÉ'S CHEESCAKE  
preserved apricots | 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.