

WIDDER LUNCH EXPERIENCE

APPETIZER

FRENCH FREE-RANGE DUCK

bao bun | duck liver | crispy skin

MENU

BALFEGÓ TUNA

Gamba Blanca | olive | herbs

Upgrade: +10g Oscietra Caviar + CHF 30

LANGOUSTINE

yuzu | jalapeño | beetroot

JOHN DORY FROM THE ALGARVE

artichoke | cockles | salted lemon

VEAL SWEETBREAD AND DUCK LIVER PÂTÉ

Australian winter truffle | beans | chanterelles

Upgrade: Japanese wagyu filet instead of pâté + CHF 40

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” AT VIEUX FERRETTE

fruit bread | pear mustard | sour pickles

COCONUT

matcha | red shiso | sweet cherries

VALAIS APRICOTS

almond | basil | red kampot pepper

SWEET FINISH

canelé | pistachio florentines | banana split

Menu

3-course 160.- | 5-course 200.- | 7-course 240.-

Wine pairing

3 glasses 70.- | 5 glasses 100.- | 7 glasses 145.- All

prices in CHF and incl. VA

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