

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

FAROESE SALMON

yuzu | jalapeño | beetroot

ATLANTIC SCALLOP

artichoke | calamaretti | salted lemon

APPENZELL CORN CHICKEN

preserved winter truffle | beans | chanterelles

Upgrade: Swiss wagyu entrecôte instead of chicken + CHF 40

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” AT VIEUX FERRETTE

fruit bread | pear mustard | sour pickles

COCONUT

matcha | red shiso | sour cherries

PRESERVED APRICOTS

almond | white chocolate | tarragon

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.