

WIDDER LUNCH EXPERIENCE

APPETIZER

FRENCH FREE-RANGE DUCK
bao bun | duck liver | crispy skin

BRETON CRAB
Thai salsa | herbs | kaffir lime

MENU

BEEF TARTARE FROM OUR OWN FARM
marinated sardine | dill | horseradish
Upgrade: +10g Oscietra Caviar + CHF 30

LANGOUSTINE
yuzu | jalapeño | beetroot

JOHN DORY FROM THE ALGARVE
artichoke | cockles | salted lemon

MIERAL GUINEAFOWL
duck liver | Périgord truffles | chanterelles
Upgrade: Japanese wagyu filet instead of venison + CHF 40

RAW MILK CHEESE FROM
“MAÎTRE ANTONY” AT VIEUX FERRETTE
fruit bread | pear mustard | sour pickles

COCONUT
matcha | red shiso | sweet cherries

SWISS STRAWBERRIES
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.