

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.-

CHOCOLATE SOUFFLÉ « FELCHLIN TRINIDAD 71% »
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.