

## 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

SCALLOPS

yuzu | jalapeño | beetroot

ICELAND MONKFISH

artichoke | cockles | salted lemon

VEAL SWEETBREAD AND DUCK LIVER PÂTÉ

preserved winter truffle | beans | chanterelles

Upgrade: Swiss wagyu entrecôte instead of pâté + CHF 40

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” AT VIEUX FERRETTE

fruit bread | pear mustard | sour pickles

COCONUT

matcha | red shiso | wild blueberries

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.