

## WIDDER LUNCH EXPERIENCE

### APPETIZER

FRENCH FREE-RANGE DUCK

bao bun | duck liver | crispy skin

### STARTERS

BRÜGGLI SALMON TROUT

passions fruit | mint

BALFEGO TUNA

soy | radish | wasabi

WHITE ASPARAGUS FROM BADEN

pea | yuzu | hazelnuts from piemont

### MAIN COURSE

FRENCH ROYAL PIGEON

cauliflower | thaicurry | duck liver

or

ATLANTIC SEA BASS

young garlic | morel | salted lemon

### DESSERT & CHEESE

STRAWBERRIES

Felchlin opus blanc chocolate | wheatgrass |

hay milk

or

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” FROM FERRETTE

fruit bread | pear mustard | sour pickles

### SWEET FINISH

canelé | iced lemon tarte | banana split

Menu CHF 160.-

Matching wines: 3 glasses CHF 70,-

All prices in CHF and incl. VA

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