

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

ICELAND MONKFISH

artichoke | calamaretti | salted lemon

HOMEMADE CAVATELLI

chive | porcini mushrooms | parmesan

Upgrade: white truffle + CHF 30

TYROLEAN CHAMOIS

pumpkin | yellow Thai curry | duck liver

Upgrade: Swiss wagyu entrecôte instead of chamois + CHF 40

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” AT VIEUX FERRETTE

fruit bread | pear mustard | sour pickles

YUZU

green apple | hazelnut | shiso

FELCHLIN BARACOA CHOCOLATE

preserved sour cherry | tonka bean | cocoa bean

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.