

# 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.-

SWISS WAGYU RIBEYE

wild broccoli | BBQ glaze | onion

ca. 500g

for 2 people

CHF 220.-

## CHEESE & DESSERT

FROM „MAÎTRE ANTONY “AT VIEUX FERRETTE

selection of raw milk cheese

CHF 50.-

ANDRÉ'S CHEESCAKE

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.