WIDDER LUNCH EXPERIENCE

APPETIZER

FRENCH FREE-RANGE DUCK
bao bun | duck liver | crispy skin

MENU

MARINATED CRAB
onion | mustard | sour cream
Upgrade: +10g Oscietra Caviar + CHF 30

SOUTH TYROLEAN SCHLUTZKRAPFEN
chive | spinach | parmesan
Upgrade: white truffle + CHF 30

ICELAND MONKFISH
fennel | chorizo | dukka

TYROLEAN CHAMOIS
pumpkin | yellow Thai curry | duck liver
Upgrade: Japanese wagyu beef 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.