

CHEF'S SUGGESTIONS

STARTERS

MARINATED DUCK LIVER

pistachio | preserved apricots | 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 100.- / piece

HOMEMADE CAVATELLI

white truffle | ticino porcini mushrooms | parmesan

CHF 100.-

MAIN COURSES

WHOLE TURBOT FILLED WITH LANGOUSTINES

Tom yum | fried rice | spicy cucumber salad

for 2 people

CHF 250.-

JAPANESE WAGYU FILET

wild broccoli | fried duck liver | yuzu

ca. 100g

CHF 180.-

SCOTTISH GROUSE

red cabbage | porcini mushrooms | juniper cream sauce

for 2 people

CHF 220.-

CHEESE & DESSERT

FROM „MAÎTRE ANTONY “AT VIEUX FERRETTE

selection of raw milk cheese

CHF 50.-

ANDRÉ'S CHEESECAKE

wild Gotthard blueberries | 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.