

WIDDER LUNCH EXPERIENCE

APPETIZER

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

BRETON CRAB
Thai salsa | herbs | kaffir lime

MENU

BEEF TARTARE FROM OUR OWN FARM
marinated sardine | dill | horseradish
Upgrade: +10g Oscietra Caviar CHF +30

LANGOUSTINE
yuzu | jalapeño | grilled peas

BALFEGÓ TUNA BELLY
artichoke | cockles | salted lemon

VENISON FILET
duck liver | Périgord truffles | porcini mushrooms
Upgrade: Swiss wagyu instead of venison CHF +40

RAW MILK CHEESE FROM
"MAÎTRE ANTONY" AT VIEUX FERRETTE
fruit bread | pear mustard | sour pickles

COCONUT
matcha | red shiso | sweet cherries

SWISS STRAWBERRIES
almond | basil | red kempt pepper

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.