CHEF'S SUGGESTIONS

STARTERS

MARINATED DUCK LIVER
apple | hazelnut | brioche
CHF 90.-

SEA URCHIN FROM HOKKAIDO
French Toast | Oscietra caviar
CHF 90.-

BRETONIAN LOBSTER
artichoke | tomato | Piment d'Espelette
½ lobster / CHF 100.-

MAIN COURSES

LANGOUSTINE 3/6
Tom yum | fried rice | spicy cucumber salad
CHF 120.-

VEAL SWEETBREAD AND DUCK LIVER PÂTÉ
porcini mushrooms | Périgord truffle | artichoke
CHF 120.-

CÔTE DE BOEUF
FROM « CHÂTEAU DERAYMONTPIERRE »
wild broccoli | onions | Périgord truffle
ca. 500g
CHF 220.-

DESSERT

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.