

WIDDER LUNCH EXPERIENCE

APPETIZER

FRENCH FREE-RANGE DUCK

bao bun | duck liver | crispy skin

STARTERS

BALFEGO TUNA

olives | mustard | herbs

GAMBERO ROSSO DI MAZARA

lettuce | thai salsa | kaffir lime

CHAR FROM BREMGARTEN

fennel | sauce béarnaise | beurre blanc

UPGRADE: 10g Oscietra Caviar chf 30

MAIN COURSE

VENISON FROM TYROL

onion | chanterelles | black truffle

or

ATLANTIC RED MULLET

artichoke | rouille | sherry escabèche

DESSERT & CHEESE

JAPANESE YUZU

hazelnut | buttermilk | ginger

or

RAW MILK CHEESE FROM

“MAÎTRE ANTONY” FROM FERRETTE

fruit bread | pear mustard | sour pickles

SWEET FINISH

canelé | iced lemon tarte | banana split

Menu CHF 160.-

Matching wines: 3 glasses CHF 70,-

All prices in CHF and incl. VA

For information about allergens and origin in individual dishes, please contact our service staff.