

# SPRING MENU 2021

## STARTERS:

SMOKED FÉRA FROM "LAKE GENEVA", CAVIAR, CAULIFLOWER, GREEN APPLE	69 CHF
FLAMED SCALLOPS, MISO, MANGO, GALANGAL	57 CHF
ROASTED DUCK FOIE GRAS, KUMQUAT, DATE MEDJOOI, CORIANDER	55 CHF

## VEGETARIAN DISHES:

WHITE ASPARAGUS FROM VALAIS, AGED PARMIGGIANO, TAGGIASCHE OLIVES	42 CHF
TRIANGOLINI, MORELS, ROMAINE LETTUCE, TARRAGON, QUAIL EGGS	54 CHF

## MAINCOURSES:

BLUE LOBSTER, BLOOD ORANGE, SWISS CHARD	80 CHF
LOSTALLO SALMON IN TARRAGON CRUST, CAPERS, LEMON, POTATO	50 CHF
PERSILLADE STYLE CHICKEN BREAST FROM "LA GRUYÈRE", CELERIAC, WALNUT	50 CHF
VEAL TENDERLOIN, SWEET WOODRUFF, GREEN VEGETABLES, MORELS	78 CHF

MEAT AND FISH FROM SUISSE, ITALY AND FRANCE  
PRICES ARE IN SWISS FRANCS, SERVICE AND VAT INCLUDED

# SPRING MENU 2021

## CHEESES:

CHEESES FROM HERE AND ELSEWHERE **18 CHF**

## DESSERTS:

PRESERVED BLACK CURRANTS, RED FRUIT BEER, SKYR **20 CHF**

"BRIOCHE FAÇON PERDUE", LEMON AND TOASTED ICE CREAM **21 CHF**

GUANAJA CHOCOLATE 70% IN SEVERAL TEXTURES, PRALINÉ **19 CHF**

NASHI PEAR, VERBENA, MADAGASCAR VANILLA **19 CHF**

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## MENU SIGNATURE

LET YOURSELF BE GUIDED THROUGH A SIX-COURSES MENU  
ELABORATED WITH THE BEST AUTUMN PRODUCTS

165 CHF

This menu is available only for the entire table

Wine pairing six glasses

89CHF

## MENU EMOTION

FLAMED SCALLOPS, MISO, MANGO, GALANGAL

OR

ROASTED DUCK FOIE GRAS, KUMQUAT, DATE MEDJOL, CORIANDER

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LOSTALLO SALMON IN TARRAGON CRUST, CAPERS, LEMON, POTATO

OR

PERSILLADE STYLE CHICKEN BREAST FROM "LA GRUYÈRE", CELERiac, WALNUT

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PRESERVED BLACK CURRANTS, RED FRUIT BEER, SKYR

OR

"BRIOCHE FAÇON PERDUE", LEMON AND TOASTED ICE CREAM

95 CHF

MEAT AND FISH FROM SUISSE, ITALY AND FRANCE  
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