

The Chef's reflection

Amuse-bouche

Landes" duck foie gras

clementine jelly, spiced date chutney, and warm homemade brioche

Spinach ravioli

ricotta, candied lemon, and sage emulsion

Normandy Scallops

celery risotto, citrus marmalade, and bard fish emulsion

Local tenderloin beef

truffle potato and caramelised onions, foie gras jus

The "Britchon" cheese

dried fruit and aged Balsamic chutney with hazelnuts

Parlova coconut and pineapple

coconut and pineapple flavoured swiss meringue,

vanilla-infused double cream from Gruyère

Mignardises

CHF 150.-



First courses

<i>Landes duck foie gras</i>	38.-
clementine jelly, spiced date chutney, and warm homemade brioche	
<i>Costello salmon gravlax</i>	31.-
pink peppercorns, buckwheat, and horseradish	
<i>Fine mushrooms tart</i>	28.-
parsley and hazelnut	
<i>Gruyère perfect egg</i>	28.-
creamy leeks, parmesan emulsion, and Iberian ham chips	
<i>Spinach ravioli</i>	25.-
ricotta, candied lemon and sage emulsion	

Fish

<i>Normandy Scallops</i>	62.-
celery risotto, citrus marmalade, and bard fish emulsion	
<i>Sea Bream and parsnips</i>	49.-
salted butter roasted parsnips and seasonal sauce vierge	
<i>Gothard pike-perch</i>	58.-
cauliflower, hazelnut, and jus	
<i>Line-Caught Sea Bass</i>	62.-
grenaille potatoes with seaweed butter and watercress, shellfish emulsion and combawa	



Meats

<i>Local tenderloin beef</i>	64.-
truffle potato and caramelised onions, foie gras jus	
<i>Ponts-de-Martel poultry</i>	52.-
breast, multicoloured carrots, kumquat, and poultry jus with cubeb pepper	
<i>Braised sweetbreads</i>	56.-
mushroom fricassee and glazed bell onions	
<i>7-Hour Lamb</i>	52.-
shoulder, salsify, candied lemon, and lamb juice	

Vegetarian

<i>Quinoa salad</i>	29.-
cucumber, fennel, and Kalamansi vinaigrette	
<i>Spinach ravioli</i>	34.-
ricotta, candied lemon, and sage emulsion	
<i>Butternut cream soup</i>	28.-
infused with tonka bean and amaretto	
<i>Artichoke risotto</i>	39.-
coffee and arugula	



Desserts

Cheese plate

La Maison Sterchi

18.-

Parlova coconut and pineapple

Coconut and pineapple flavoured swiss meringue,
vanilla-infused double cream from Gruyère

22.-

Grand cru Valrhona chocolate

cacao strudel, creamy Grand cru chocolate ganache,
and chocolate homemade ice-cream

22.-

The macaroon

citrus-fruit mousse, candied tangerine, and yuzu lemon pearls

22.-

Tarte tatin

shortbread with caramelised baked apple, Cumaru homemade ice-cream

21.-

Ice-creams and sorbets from our local artisan

Ice-creams: Nougat – Tiramisu – Gingerbread

per scoop 6.-

Sorbets: Mango – Tangerine – Absinth

