

MENU

Feel good and enjoy! The 5-course surprise menu includes a snack, a variation of starters, an intermediate course, a main course, and a dessert. Relax and enjoy the time with your friends & family. In addition, we offer a matching wine or alcohol-free pairing for every course.

Please note, that the tasting menu is only served to the whole Table.

5 course Tasting menu	per Person	125.–
Beverage pairing without alcohol	per Person	35.–
Beverage pairing with alcohol	per Person.	63.–

Add – on:

Milk Bread Parmesan Summer Truffle	28.–
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All prices in CHF incl. 8.1% VAT

FOOD

All our dishes are served as small portions.

For 2 people we recommend 4-6 plates.

Sourdough Bread Dip	7.50
Gruyere Churros Wild Garlic	18.-
Milk Bread Parmesan Summer Truffle	28.-
Kingfish Sashimi Radicchio Tardivo Coconut Calamansi	34.-
Green Asparagus Larb Smoked Ricotta Watermelon Radish	28.-
Pulled Pork Belly Cucumber Lettuce	27.-
Rice Cakes Carbonara Guanciale Kimchi	36.-
White Asparagus Macadamia Morel Black Chestnut	36.-
Maitake Schnitzel Herb Cream Lingonberry	34.-
Carciofini Stracciatella di Burrata Smoked Almond	27.-
Turbot Spring Peas Whey Beurre Blanc	43.-
BBQ Beef Chuck Flap Coleslaw Brioche	65.-
Pistachio Bergamot Yogurt	18.-
Chocolate Cookie Dulce de Leche Summer Truffle	22.-

Origin: Pork & Beef: CH |

Turbot: FR | Scallop: JP | Kingfish: DK

We may inform you about any allergenic ingredients in our dishes.

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