

## MENU

### CHAR

Saffron Citrus Relish, Caramelized Radish

### GREEN ASPARAGUS

Peanut Chimichurri, Green Tea Quinoa

### BETROOT ESSENCE

Poppy Seed Beignet, Szechuan Pepper

### SCALLOP

Minted Peas, Horseradish Brioche

### MORELS

Malt Gnocchi, Pine Nut Fennel

### GUINEA FOWL

Carrot Pot-au-feu, Sesame Tortellini

### MOUNTAIN LAMB

Mace Glaze, Spinach Dumpling

### PONT-L'ÉVÊQUE

Ajowan Apples, Rucola Oil

### MIZUNA

Yogurt Sorbet, Pecan Crumble

### Menu 9 Courses

295



### OUR SPECIAL RECOMMENDATIONS

#### CAVIAR

Cardamom Egg Yolk, Mountain Potatoes

44

#### WAGYU

Tarragon Celery, Green Pepper

46

Char / Switzerland, Scallop / Norway, Guinea Fowl / France,  
Lamb / Switzerland, Caviar / Belgium, Wagyu / Japan  
All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients  
in our dishes that can cause allergies and/or intolerances. Please ask us for any information.

## MENU VEGETARIAN

### TOFU

Saffron Citrus Relish, Caramelized Radish

### GREEN ASPARAGUS

Peanut Chimichurri, Green Tea Quinoa

### BETROOT ESSENCE

Poppy Seed Beignet, Szechuan Pepper

### PANEER

Minted Peas, Horseradish Brioche

### MORELS

Malt Gnocchi, Pine Nut Fennel

### QUARK TORTELLINI

Carrot Pot-au-feu, Sesame

### MOUNTAIN LENTILS

Mace Hollandaise, Spinach Dumpling

### PONT-L'ÉVÊQUE

Ajowan Apples, Rucola Oil

### MIZUNA

Yogurt Sorbet, Pecan Crumble

*Menu 9 Courses vegetarian*

255

All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients in our dishes that can cause allergies and/or intolerances. Please ask us for any information.

## WINE PAIRING

2023 Riesling-Sylvaner Herznach Allmend  
Vineyard Tom Litwan Aargau Magnum  
20

2021 Sancerre Clos de Beaujeu Gérard Boulay Loire Magnum  
22

2020 Verdejo Majuelo El Espejo  
La Seca Bodegas Cantalapiedra Castilla y Leon  
24

2022 Bastarda Bodegas Fedellos Ribeira Sacra  
20

2020 Barolo La Tartufaia Giulia Negri La Morra Magnum  
28

*2020 Riesling Marienburg Kabinett Vineyard Clemens Busch Mosel*  
20

*Ratafia de Champagne Liqueur JM Sélèque Pierry*  
24

Please ask us for a non-alcoholic drink pairing.

per Glass 1 dl

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