


MENU


KING CRAB

Green Tea Mayonnaise, Corn Salad 


TATAR OF BEEF

Sesame Hollandaise, Radish


SPINACH

Coconut Soup, Trout Tempura 

RED CABBAGE

Juniper Gnocchi, Walnut Ducca 


WINTER COD

Mandarin Miso, Ginger Barley 

CAVIAR

Cardamom Yoghurt, Black Salsify


PERIGORD TRUFFLE

Potato Ravioli, Hazelnut Pesto 


DEER

Saffron Chicory, Pineapple Relish

VEAL

Pistachio Leek, Caraway Dumpling 


VACHERIN MONT D'OR


Celery Mustard, Pumpkin Seed Cantucci 

PURPLE CARROT

Olive Oil Mousse, Brioche Brittle

ORANGE

Clove Sorbet, Almond Milk Cream 

Aroma Menu 8 Courses 

190

Aroma Menu 12 Courses

240

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

Crab / Norway, Beef & Trout / Switzerland, Cod / Norway, Caviar / Belgium, Deer / Austria & Germany, Veal / Switzerland

All Prices in Swiss Francs including 7.7% MWST / TVA