

MENU

AMUSE BOUCHE

RED VELVET

BORTSCH – SMOKED EEL – BEETROOT

MATSUKASA YAKI

SEA BRASS – RED CABBAGE – BEEF TEA

PORC CHEEK

PATA NEGRA – PEAR – BITTER SALAT

QUAKY

DUCK FROM APPENZEL – PERSIMMON – EGGPLANT

MONT D'OR

VACHERIN – TOPINAMBUR – PERSIL

OVER HILL AND DALE

HAZELNUT – WILD BLUEBERRY – SANDAL WOOD

PETIT FOUR

6-COURSE 220

SURPRISE COURSE

+ 45 CHF

PRODUCT ORIGIN:

PATA NEGRA PIG - ESP / MEAT - SUI / FISH – FAO 27 / EEL – GER
ALL PRICES ARE IN CHF AND INCL. 8.1% VAT