

MENU INSPIRATION

A GLASS OF MULLED WINE IS INCLUDED WITH EVERY PACKAGE.

APÉRO

CHF 20.– PER PERSON

Beef tartare with quail egg and truffle

Jerusalem artichoke foam with thyme & pumpkin seeds

Cured Alpine salmon with horseradish and apple

Beetroot carpaccio with walnuts and fig

Carrot ginger cream soup

with coconut foam and pistachios

Scampi carpaccio

with avocado mango salad and goji berries

MENU

CHF 85.– PER PERSON

Veal loin in an herb crust

with pumpkin purée and potato gratin

Baked apple mousse

with mandarin sorbet and pecan brittle

COMBI PACKAGE

CHF 98.– PER PERSON

Apéro and 4-course menu combined. The best of both worlds.