

DER CHEF EMPFIEHLT | *THE CHEF RECOMMENDS*

MARINIERTES SIEDFLEISCH VOM ALPENARENA-BEEF AUS FALERA

SCHNITTLAUCH-VINAIGRETTE | FRISCHER MEERRETTICH | RADIESCHEN

Marinated boiled Alpenarena beef from Falera
chive vinaigrette | fresh horseradish | radishes

16.50

HUMMERCRÈMESUPPE | CREVETTES-RAVIOLI | FENCHEL | ESTRAGONÖL

Lobster bisque | prawn ravioli | fennel | tarragon oil

14.50

SCHWEIZER BIO KALBSRÜCKENSTEAK

PORTWEINJUS | TAGLIATELLE | EIER SCHWÄMMLI | KAROTTEN

Swiss organic saddle of veal steak
port wine gravy | tagliatelle | chanterelles | carrots

54.00



ESPRESSOPARFAIT

KIRSCHEN | MASCARPONE | HASELNUSS

Espresso parfait | cherries | mascarpone | hazelnut

12.50

ALS KOMPLETTES 4-GANG MENU

as complete 4-course menu

CHF 89.00

TUNA STEAK ITALIAN STYLE

YUZU PONZU | PEPERONCINI | ZWIEBELN | KORIANDER | CIPOLOTTI | PETERSILIE | HONIGTOMATEN | REIS

Tuna steak Italian style

yuzu ponzu | pepperoncini | onions | coriander | spring onions | parsley | honey tomatoes | rice

46.00



EIER SCHWÄMMLI À LA CRÈME

BASILIKUM-TOMATENCONCASSÉ | SPINATKNÖDEL

Chanterelles à la crème

basil-tomato concassé | spinach dumplings

28.00



VEGETARISCH | vegetarian

PREISE IN CHF INKL. 8.1% MWST. | Prices in Swiss francs incl. 8.1% V.A.T.