

CHRISTMAS MENU

Amuse-Bouche

✱

Beetroot, pickled winter vegetables,
smoked cashew crème & hazelnut granola

✱

Jerusalem artichoke velouté, quail egg,
truffle & caviar

✱

SERVED IN THE 5-COURSE MENU:
Ricotta gnocchi, pumpkin, pickled mushrooms,
sage & pumpkin seeds

✱

Pink roasted veal sirloin
with savoy cabbage, polenta slice & jus

✱

Tarte Tatin
with vanilla ice cream

4-COURSE MENU: CHF 98 P.P.
5-COURSE MENU: CHF 112 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:
MEAT, BREAD: CH
CAVIAR: FR

PLEASE STATE THE CRITICAL ALLERGENS WHEN ORDERING
SO THAT WE CAN TAKE THEM INTO ACCOUNT DURING PREPARATION.

VEGETARIAN CHRISTMAS MENU

Amuse-Bouche

✱

Beetroot, pickled winter vegetables,
smoked cashew crème & hazelnut granola

✱

Jerusalem artichoke velouté, quail egg, truffle
& algae “caviar”

✱

SERVED IN THE 5-COURSE MENU:

Ricotta gnocchi, pumpkin, pickled mushrooms,
sage & pumpkin seeds

✱

Pan-fried veggie steak
with savoy cabbage, polenta slice & vegetarian jus

✱

Tarte Tatin
with vanilla ice cream

VEGETARIAN 4-COURSE MENU: CHF 91 P.P.
VEGETARIAN 5-COURSE MENU: CHF 105 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

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SO THAT WE CAN TAKE THEM INTO ACCOUNT DURING PREPARATION.