

EASTER MENU

Amuse Bouche

✱

Green asparagus
with wilted lettuce, sauce gribiche & egg

✱

Pea and morel ravioli
with monk's beard, pea-morel ragout
& lettuce foam

optional with Breton lobster +25 CHF

✱

Braised leg of lamb and lamb loin
with white asparagus, sauce verte,
pommes ratte & jus

✱

Rhubarb tartlet
with vanilla cream & meringue

4-COURSE MENU: CHF 105 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:
LAMB : CH
LOBSTER: FR

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

VEGETARIAN EASTER MENU

Amuse Bouche

✱

Green asparagus
with wilted lettuce, sauce gribiche & egg

✱

Pea and morel ravioli
with monk's beard, pea-morel ragout
& lettuce foam

✱

Potato gnocchi
with white asparagus, spring onion, wild garlic,
sauce verte & vegetarian jus

✱

Rhubarb tartlet
with vanilla cream & meringue

4-COURSE MENU: CHF 97 P.P.

ALL PRICES IN CHF AND INCLUDING VAT.

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