

VALENTINE'S DAY MENU

Amuse-Bouche

*

Cured Alpine salmon, crème fraîche, capers,
red onions, watercress & seed cracker

*

Parsnip velouté, pan-fried king oyster mushrooms
& truffle

*

Pink-roasted beef entrecôte, salsify, Brussels
sprouts, mashed potatoes & jus

*

"Krafft" chocolate mousse & orange sorbet

4-COURSE MENU: CHF 99 P.P

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:

SALMON, BEEF: CH
BREAD: BREAD LOVE, CH

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

VEGETARIAN VALENTINE'S DAY MENU

Amuse-Bouche

*

Smoked beetroot, crème fraîche, capers,
red onions, watercress & seed cracker

*

Parsnip velouté, pan-fried king oyster mushrooms
& truffle

*

Potato gnocchi, pumpkin, salsify, Brussels sprouts,
Gruyère & vegetarian jus

*

“Krafft” chocolate mousse & orange sorbet

4-COURSE MENU: CHF 93 P.P

ALL PRICES IN CHF AND INCLUDING VAT.

DECLARATION:

BREAD: BREAD LOVE, CH

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