

EVENING MENU 4TH SEPTEMBER

FISH & MEAT MENU 50 CHF
VEGETARIAN MENU 40 CHF

COLD STARTER

BEETROOT CURED FÉRA

Féra | Jalapeno Dressing | Avocado Salad | Pickled Beetroot
(5)

OR

WATERMELON SASHIMI (V)

Jalapeno Dressing | Avocado Salad | Pickled Beetroot
(2, 3, 5, 8)

FIRST MAIN COURSE

SHRIMP RISOTTO

Shrimp Mosaic | Stracciatella di Bufala | Chili Oil | Pea Puree
(1, 5, 6, 7, 9)

OR

GREEN PEA RISOTTO (V)

Stracciatella di Bufala | Chili Oil | King Oyster Mushrooms
(5, 6, 7)

SECOND MAIN COURSE

VEAL CHOP CONFIT

Cauliflower Purée | Café de Paris Butter | Jus | Sauteed Spinach Gnocchi
(5, 6, 7)

OR

SWEET POTATO CONFIT (V)

Cauliflower Purée | Café de Paris Butter | Balsamic Glaze | Sauteed Spinach Gnocchi
(5, 6, 7)

DESSERT

SANGRIA PAVLOVA

Meringue | Orange Zest Sablé | Red Wine Sorbet | Raspberry Ganache |
Orange Curd | Red Wine Sponge
(3, 4, 7, 9)

ALLERGENS



ORIGINS

Ingredients used in this restaurant have been sourced from the following locations:

- Veal: Switzerland
- Tiger Prawns: Vietnam
- Féra: Switzerland
- Serrano Ham: Spain
- Dairy: Switzerland, France, Italy