

## Seasonal menus

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### Spring / Summer menu 1

76.00

Water-cress soup with flamed tarte

—

Salmon trout with carrots and saffron risotto

—

Gratinated raspberry tarte with buttermilk mousse

### Spring / Summer menu 2

78.00

Gazpacho «Andaluz» with bread chips

—

Breast of corn-fed chicken filled with oxtail and red polenta

—

Apricot cold soup with nougat ice-cream and caramelised nuts

### Spring / Summer menu 3

87.00

Cold cucumber-apple soup with marinated salmon

—

Duo of veal with grilled vegetables and semolina slice

—

Lime-crème brûlée with marinated berries and vanilla-whipped cream

### Spring / Summer menu 4

98.00

Spring salad with prawn and vegetable julienne

—

Pearl barley-risotto with chanterelles and Parmesan cheese

—

Irish fillet of beef with asparagus and potato gratin

—

Sour cream crust with strawberry-rhubarb compote

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### Spring / Summer menu 5

112.00

Carpaccio of beef with truffle marinade and asparagus salad

—  
Champagne soup with char

—  
Saddle of veal with baby vegetables and sweet pepper-mashed potatoes

—  
Elderflower «Tiramisu» with berries and Biscotti

### Spring / Summer menu 6

102.00

Slightly spicy mango soup with prawn and coriander

—  
Smoked fillet of pike-perch with vegetable risotto, spring onion and horseradish

—  
Breast of duck coated in bread with balsamic vinegar, spring leek and Gnocchi

—  
Warm chocolate cake with pineapple and yoghurt ice-cream

### Swiss Menu

102.00

Freshwater crayfish with grilled sweetbread and green asparagus

—  
Risotto soup «Chur style» with morels

—  
Beef paupiette with baby vegetables and Polenta «Tessin style»

—  
Carrot cake with pea ice-cream

## Gala menus

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### Spring / Summer Gala menu 1

152.00

Carpaccio of tuna with lime marinade, horseradish and sprout salad

—

Pea gazpacho with shrimp meat and Parma ham

—

Quail and scallop with orange chicory and balsamic vinegar

—

Filet of veal coated in Tramezzini with spring vegetables and aromatic jus

—

Cherry soup with peppermint and Black forest-tartelett

### Spring / Summer Gala menu 2

187.00

Duck liver with scampi, mango chutney and herb salad

—

Rabbit «pot au feu» with mustard cabbage and morels

—

Red mullet and mussels on mashed peas with tomato and nut-butter

—

Rhubarb sorbet with champagne

—

Duo of beef with boletus polenta and truffle jus

—

Cheese platter with pear bread and mustard fruits

—

«Mille Feuille» of Valrhona chocolate with passion fruit

### Origin

Beef:	Ireland, USA
Veal:	Switzerland
Porc:	Switzerland
Lamp:	Australia, New Zealand
Poultry:	Switzerland, France
Fish:	Switzerland, Canada, Great Britian, France
Seafood:	South Africa, Vietman, USA

All prices are in Swiss Franks (CHF) including VAT, service and tax.