

The Restaurant Menu

Scallop from Norway and Oscietra caviar
Marinated, parsnip, banana, Pata Negra

Salmon from Scotland
Confit, marinated, lettuce, coconut, licorice

Norway lobster
Fried, pumpkin-crustacean essence «sour-spicy»

Crab from Brittany and goose liver from France
Marinated, mango, sea weed, Vadouvan

White truffle from Italy
Swiss mountain potato, spinach, egg

Tuna belly from Spain
Tatar, leek-vinaigrette, sesame, wasabi

Ox breast from Ennetbürgen
Pickled, boiled, crust of snails, horseradish,
savoy cabbage

Deer from Ennetbürgen
Fried, black Miso, chocolate, celery,
cornelian cherries

Camomile tea
Iced, tomato, plums

Apple
Confit, pecan nut, marple syrup, herbs, soy milk

10 course menu 298.00

6 course menu without norway lobster, truffle, tuna
belly and iced camomile tea 248.00

Cheese from the trolley - Rolf Beeler Maître Fromager 33.00
Supplementary from
Pairing with Quinta do Vallado 20 Years Tawny Port 5cl 22.00

Please take advice, that you can order our
«The Restaurant Menu» 10 courses for 7.30 pm at the latest.

Be aware, if you change our menu, there will be, where
appropriate, an extra charge.

If you have allergies, please contact our service staff.