

The Restaurant Menu

8 course menu 330.00 CHF
6 course menu 290.00 CHF
without white asparagus and wagyu

Wine pairing 8 course menu 290.00 CHF
Wine pairing 6 course menu 205.00 CHF

Cheese selection-
Rolf Beeler Maître Fromager, additional 40.00 CHF

Lobster with strawberry, beetroot, tarragon and mustard

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White asparagus with egg, cress and Oscietra-caviar

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Char with rapeseed and chamomile

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Hamachi with peas, coconut, Vadouvan and dill

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Veal with morels, Emmentaler cheese, chervil, lettuce
and horseradish

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Wagyu with green asparagus, wild garlic and BBQ sauce

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Milk ice cream with rhubarb, ginger, pecan and rose

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Nespola with cocoa fruit juice, yuzu pepper, grain and shiso

If you have allergies, please contact our service staff.