

The Restaurant Menu

8 course menu 330.00 CHF
6 course menu 290.00 CHF
without caviar and roe buck

Wine pairing 8 course menu 310.00 CHF
Wine pairing 6 course menu 260.00 CHF

Cheese selection-
Rolf Beeler Maître Fromager, additional 40.00 CHF

Lobster with melon, bronze fennel, tarragon, coriander
and green curry

Oscietra-caviar and Gillardeau oyster with basil, seaweed and
wasabi

Rabbit with «blooms garden herbs», miso, pickled mushrooms
and green tomatoes

Hake with chorizo, fennel and Jalapeño-hollandaise

Shortrip with Fajita spices, apricot and dill

Roe buck with celery, buckwheat and truffle

Forest strawberries with coconut, verveine and Limoncello

White chocolate with cherries, green olives and
«Herbes de Provence»

If you have allergies, please contact our service staff.