

The Restaurant Menu

7 course menu 330.00 CHF

Wine pairing 7 course menu 320.00 CHF

Cheese selection-
Rolf Beeler Maître Fromager,
additional 5 pieces 45.00 CHF

Hiramasa kingfish with green rhubarb, apple, seaweed
and Jalapeños

John Dory with white asparagus, iced hollandaise and caviar

Norway Lobster with peas, coconut, Vadouvan and dill

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

Wagyu Beef Cheeks with green asparagus, wild garlic
and BBQ sauce

Milk Ice Cream with elderflower, honey and young almonds

Strawberries with white chocolate, amazake, basil and lemon

If you have allergies, please contact our service staff

The Vegetarian Menu

7 course menu	290.00 CHF	Zucchini and avocado with avocado, cottage cheese, Jalapeño and basil
Wine pairing 7 course menu	320.00 CHF	White asparagus with iced hollandaise and plant based caviar
Cheese selection- Rolf Beeler Maître Fromager, additional 5 pieces	45.00 CHF	Soy milk with peas, sorrel and curry
		Morels with Emmental cheese, lettuce, chervil and horseradish
		Beetroot with green asparagus, wild garlic and BBQ sauce
		Milk ice cream with elderflower, honey and young almonds
		Nespola with cacao fruit juice, vanilla, yuzu kosho and shiso

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