

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 Gillardeau oyster, green rhubarb, chili
and salt herbs

Hake with white asparagus, iced sauce hollandaise,
walnut 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

Wine pairing 7 course menu 320.00 CHF

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

Zucchini and avocado with cottage cheese, lime
chili and coriander

White asparagus with iced sauce hollandaise,
walnut and plant based caviar

THE vegetable stock

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 curd cheese, fermented vanilla and coffee

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