

## 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

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

Turbot «French dressing»

Caviar with king crab, foie gras, corn and Pata Negra

Venison with avocado, garden herbs, seaweed  
and jalapeño

Beef with beetroot, black cumin and blackcurrant

Blueberries with coconut, verbena and limoncello

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

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

Radishes with cucumber, cottage cheese, garden cress  
and spiced vinaigrette

THE vegetable stock – iced

Eggplant with «blooms» garden herbs, pickled mushrooms, miso  
and green bell peppers

Tomato with «chili con carne», coriander and coffee

Beetroot with black cumin and blackcurrant

Blueberries with coconut, verbena and limoncello

Apricots with thyme, brown butter and vanilla

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