

Greetings from the kitchen

Hiramasa kingfish, tomato, plum,
Aji Amarillo and coffee

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Hake and foie gras with fennel, apple
and licorice

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Norway lobster and pumpkin «sour - spicy»

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White truffle with Swiss mountain potato,
spinach and egg yolk

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Venison with Oriental spices

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Milk ice cream with Americano grapes, coconut,
olive oil and basil

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Vermicelles with caramelized chocolate, pear
and matcha

Sweets & Chocolates

7 course menu - 340.00 CHF
Wine pairing 7 course - 320.00 CHF

If you have allergies, please contact our service staff.

Greetings from the kitchen

Pumpkin with saffron, orange and dill

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Beetroot «Steak Tartare»

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THE vegetable stock

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White truffle with Swiss mountain potato, spinach
and egg yolk

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Cep mushrooms with rice
and Shio Koji beurre blanc

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Milk ice cream with Americano grapes, coconut,
olive oil and basil

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Mandarin with pecan, tarragon and Aji Amarillo

Sweets & Chocolates

7 course vegetarian menu - 300.00 CHF

Wine pairing 7 course - 320.00 CHF

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