

Meat/Fish

Swiss Char «dry aged»

Osietra Caviar | Daikon Radish | Shiso

Angler-fish & Baby Squid

Bouillabaisse | Sauce Rouille | Chorizo

Langoustine

Bisque | Bok Choy | Perigord Truffle

Swiss Duck «au vin»

Haunch Ragout and fried Duck Breast
Silverskin Onion | Root Vegetables

Swiss Wagyu Beef Filet

Short Rib Cappalletti | Onion
fermented Garlic

Vegetarian

Melon Tatar

Seaweed Caviar | Daikon Radish | Shiso

Kohlrabi

Ponzu | Avocado | Wakame

Poached Davos Egg

Perigord Truffle | Bok Choy

Homemade «Sacchetti»

Sage Butter | Spinach
2-year-old Alpine Cheese

Portobello

Radicchio-Ricotta Agnolotti | Onion
fermented Garlic

Caramel

coffee | tonka bean | passion fruit

Declaration

duck / char – CH
langoustine – Indian Ocean
Angler-fish – East Atlantic
Calamaretti – Southwest Atlantic
Wagyu – CH

Prices

| | Meat/Fish | Veggie | Mixed |
|----------|-----------|--------|-------|
| 4 course | CHF 130 | 120 | 125 |
| 5 course | CHF 155 | 145 | 150 |
| 6 course | CHF 180 | 170 | 175 |