

Meat/Fish

Gilthead Seabream

tomato «leche de tigre» | radish
Osietra caviar

Langoustine

braised and raw marinated | basil
Amalfi lemon

Zander

mussel brew | fermented fennel | sherry

Braised shoulder piece from Davos Wagyu

pointed pepper | green beans | Roscoff onion

Veal Tenderloin

fregola sarda | artichoke | chanterelles

Vegetarian

Smoked Ringed Beet Root

tomato «leche de tigre» | radish
seaweed caviar

Miso Celery

quinoa | basil | Amalfi lemon

Chiccorée

fennel | bulgur | sherry

Green Spelt

pointed pepper | green beans | Roscoff onion

Yellow Turnip

fregola sarda | artichoke | chanterelles

Peach

dulce de leche | lavender | sour cream

Prices

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

Declaration

beef – CH | veal – CH
seabram – Northeast Atlantic
langoustine – Western Indian Ocean
zander – inland fishing
mussels – inland fishing, DK, NL, IT