

Meat and Fish

Scallop & Argentine Red Shrimp

Pea Dashi | Piedmont Hazelnut | Daikon
Radish

Langoustine

White Asparagus | Oyster Mushroom
Herb Salad

Grisons Veal Entrecôte

Amalfi Lemon | Artichoke | Parsley

Red Mullet

Tomato | Taggiasca Olive | Lettuce

Alpstein Guinea Fowl Breast

Vin Jaune Sauce | Parsnip | Carrot

Vegetarian

Smoked Kohlrabi

Pea Dashi | Piedmont Hazelnut | Daikon
Radish

Patisson Squash

White Asparagus | Oyster Mushroom
Herb Salad

Eggplant

Amalfi Lemon | Artichoke | Parsley

Giant Button Mushroom

Tomato | Taggiasca Olive | Lettuce

Chervil Root

Vin Jaune Sauce | Parsnip | Carrot

Rhubarb & Strawberry

Sheep's Cheese | Caramelized
White Chocolate | Pistachio

Origin

Scallop – CA | Northwest Atlantic
Argentine Red Shrimp – AR | Southwest Atlantic
Langoustine – ZA | Western Indian Ocean
Red Mullet – FR/PT | Northeast Atlantic
Veal & Guinea Fowl – CH

Prices

	Meat & Fish	Vegi	Mixed
4-Courses	CHF 135	125	130
5-Courses	CHF 160	150	155
6-Courses	CHF 185	175	180