

2018 Autumn Menu

*For your special diets and intolerances,
please contact the service personnel.*

Just a slight breeze, starters

Woodland mushrooms & organic free-range egg Banana shallot preserve, vanilla oil, potato and apple mash	V - G	24.-
Silky pumpkin cream Gruyère-cheese foam & raw ham crunch		18.-
Artichoke & fresh goat's milk cheese terrine Hazelnut, orchard fruit sticks	V	20.-
Homemade foie gras with a touch of liquorice Date bonbon & gingerbread		26.-
Pressed Scottish smoked salmon with vanilla & mascarpone Sweet-corn pancake & crispy chicory		26.-
Scallop sashimi Lime jell & Avruga caviar, salted butter crisp		25.-
King prawns Tempura style, sweet chili emulsion		22.-
Mixed salad Aromatic herbs & Sakura, homemade vinaigrette	V - G	12.-

V = Vegetarian / **G** = Gluten free

Origins: Raw ham, Switzerland / Foie gras, Scallop, France / Salmon, Scotland / Prawn, Vietnam

Price in CHF, all taxes included

From land and sea, main courses

Scallops		42.-
Braised scallops, Martini-flavoured broth, celeriac & artichoke Makó		
Whole baby monkfish		46.-
Caper powder, cepe mushrooms, crispy eryngii with cashew nuts & parsnip chantilly		
Fillets of perch	G	42.-
With tumeric & fresh herbs, meunière accompaniment, Anna potatoes & dried bacon		
Fillet of turbot	G	44.-
Yuzu sabayon, Riso, artichoke emulsion & William pear		
Calf's cheek braised in sangria		46.-
Truffle & smoked potato, grilled leeks with nutmeg		
Pork shank		38.-
Vanilla-flavoured cider & cardamom caramel, mashed parsnip, salsify «en papillote»		
Breast-fillet of chicken steamed with mint & coriander	G	39.-
Vegetable tagine, lemon & dried fruit		
Beef tenderloin, matured on the bone	G	52.-
Poached, with forgotten vegetables, foie gras & a hint of gingerbread		
Beef tenderloin tartar	150 gr.	38.-
Mama Wong-style, large country-style French fries & fresh salad	250 gr.	46.-

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Origins: Scallops, Monkfish, Turbot, France / Perche, Poland or Estonia / Calf, Pork, Chicken, Beef, Switzerland

Price in CHF, all taxes included

Pure vegetarian

MAIN COURSES

Riso, artichoke emulsion & William pear

Reggiano parmesan shavings

V - G 26.-

Salsify & leeks

Truffle-flavoured vinaigrette & New Zealand spinach

V - G 26.-

FOR « TOMORROW'S GOURMETS »

We are happy to give your children the opportunity to discover the secrets & diversity of our cuisine! They can have a choice of any starter and any main course from our menu for the « magical » price of CHF 25.- or they can chose one main course for CHF 15.- (half portion). For children up to 12 years old, accompanied, excluding drinks.

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Shellfish

just a short season...

Sea urchin tongues	32.-
Cream of cauliflower, foie gras fingers & botargo	
N°3 Marenne oysters from Oléron, 6 pieces	28.-
Shallot foam & seaweed-butter mille-feuilles	
<i>CHF 2.50 per extra oyster</i>	
Dog cockles roasted on coarse-grain salt	21.-
Panko, sweet pepper & tomato piperade with chorizo	
Crispy scallops served in their shell	28.-
Leek & christophine, champagne zabaglione	

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*Origins: Oysters, Foie gras, Dog Cockles, Scallops, France / Chorizo, Spain / Sea Urchins, Iceland
Price in CHF, all taxes included*

And to end.... on a sweet note

Cheeses ripened in the cellars of the renowned specialist Sterchi 18.-

Quince

Iced mousse pastry, charcoal meringue, flambéed alcohol **V** 16.-

Chocolate

Chocolate fondant, yuzu & ginger **V** 18.-

Pear

Roasted pear, chestnut & whisky ice-cream **V** 16.-

Lemon

Macaroon, cocoa & black olive mousse **V** 16.-

Chestnut

Mandarin crème brûlée, candied chestnut & pomelos shards **V** 18.-

Ice creams

Our traditionally made ice creams & sorbets, produced by a small-scale French company, contain no added flavours or colouring agents

Coupe Danemark (vanilla ice cream, whipped cream, hot melted chocolate)	14.-
Café glacé (espresso coffee ice-cream with croquant shards, coffee sauce, whipped cream)	14.-
Sorbets & fresh fruit palette	15.-

Ice cream:

Vanilla
Arabica coffee
Yogurt
Salted butterscotch, Speculaas
Chocolate
Pistachio, Grand Marnier
Coconut
Green tea

Sorbets:

Raspberry
Passion fruit
Blackcurrant
Strawberry
Banana
Yuzu
Lemon
Lychee

3.- per scoop / Additional cream 2.- / Additional chocolate sauce 2.-

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