

# Winter Collection 2018/2019

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

# Just a slight breeze, starters

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

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

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

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