

Spring Collection 2019

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

Just a slight breeze, starters

Green asparagus & citrus fruit Almond milk with fresh goat's cheese	V - GF	18.-
Tuna tartar & crackers Asian gazpacho & green papaya		21.-
Frosted foie gras macaroon Mushroom & apple carpaccio		25.-
Scottish salmon gravlax, yuzu & saffron White asparagus with remoulade sauce		24.-
Rabbit & apricot mille-feuille Crispy stick with pickles & rocket salad		18.-
King prawns Tempura-style, sweet chili emulsion		22.-
Mixed salad Garden herbs & Sakura, homemade vinaigrette	V - GF	12.-

V = Vegetarian / **GF** = Gluten free

Origins : King Prawns – Vietnam / Rabbit – Switzerland or EU / Salmon – Scotland / Tuna – Indonesia / Foie gras – France

Price in CHF, all taxes included

From land & sea, main courses

Red mullet, slowly cooked in tomato water & chorizo Baby leeks cooked in broth, smoked Amandine potatoes	GF	46.-
Citrus-salt flavoured Dublin Bay prawn lollipop Seafood emulsion & lemon gnocchis		52.-
Fillets of perch Parmentière & nutmeg, virgin sauce with rhubarb	GF	42.-
Spicy roasted meagre-fish tournedos <i>for 2 people</i> Baby vegetables with aioli sauce & green tomato foam	GF	38.- <i>per person</i>
Ventricina-style suckling pig Mint-flavoured mushy peas & dried tomato petals	GF	38.-
Double beef entrecote, grilled Chive & rocket salad, morel mushroom & asparagus stew	250 gr GF	50.-
Rabbit roll Cumin-flavoured carrot & sweet potato mash, caramel & citrus emulsion		38.-
Preserved lamb shoulder 7 hours Maki pequillos with confit vegetables, tender bulgur & peanuts		39.-
Beef tenderloin tartar Mama Wong-style, large country-style French fries & fresh salad	150 gr 250 gr	38.- 46.-

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Origins : Mullet, meager-fish – France / Dublin Bay prawns – Iceland / Perch – Estonia or Poland

Pork, Lamb, Rabbit – Switzerland or EU / Beef - Switzerland

Price in CHF, all taxes included

Pure vegetarian

MAIN COURSES

Riso, peas emulsion

Tomato petals confit

V 22.-

Baby vegetables served in a pot

Aioli emulsion

V - GF 24.-

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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Spring just a short season...

STARTERS

- White asparagus** **GF** 22.-
Smoked whitefish, hollandaise sauce with a touch of citrus
- Pan-sautéed foie gras, glazed with tomato water** **GF** 26.-
Grilled green asparagus & parmigiano reggiano shavings

MAIN COURSES

- Acquarello risotto** **V - GF** 26.-
Chanterelle mushroom & apricoat foam
- Milk-fed lamb** 46.-
Rack grilled with Moroccan spices, baby artichokes «poivrade»
and broad bean sauce

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Origins: Foie gras – France / Lamb – Switzerland or EU / Whitefish - Switzerland
Price in CHF, all taxes included

And to end.... on a sweet note

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

Tomato

White chocolate & sorrel

V 16.-

Chocolate

Fondant, rhubarb and kalamansi sorbet

V 18.-

Apricot

Ricotta & thyme

V - GF 16.-

Red berries

Meringue & double cream

V 18.-

Milky pastilla

Tea & mint flavoured granita

V - GF 15.-

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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:

Coffee
Plain yogurt
Dark Chocolat
Salted butterscotch
Vanilla
Black sesame
Ginger
Green tea
Pistachio

Sorbets:

Strawberry
Raspberry
Lemon
Yuzu
Passion fruit
Coconut milk
Litchi
Banana

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

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