

Small but exquisite.

We would like to surprise and spoil you with a fusion of passion at the stove,
best produce from around the world and traditional Haut Cuisine.

Go on a culinary trip with our 8 course menu surprise and enjoy an enjoyable evening,

or take your choice and make your own menu, starting with 3 courses

3 course	100	with wine pairing	150
4 course	120	with wine pairing	180
5 course	140	with wine pairing	215
6 course	160	with wine pairing	250
7 course	175	with wine pairing	280
8 course	190	with wine pairing	310

a gourmet greeting, bread selection, amuse bouche, pre dessert and friandise are included in the price.

Upgrade your wine pairing with 2 rarities decided by our sommelier, for a price of CHF 20

For information in regards to allergens
in each of the dishes, please ask our wait staff

Our prices are in CHF and include 7.7% VAT

Starters

VEAL Switzerland
Potato | Apple | Roasted Onions

RED GROUPER Sri Lanka
Tomato | Olive | Avocado

ARTICHOKE Italy
Parmesan | Lemon | Pata Negra

Intermediate Course

IBERICO Spain
Bacon | Secreto | Apple | Radish | Endive

FREE- RANGE EGG Switzerland
Spinach | Creme Fraiche | Black Garlic

OYSTER Ireland
Seaweed | Sushi Rice

Main Course

YOUNG LAMB Pyrenees
Bean | Pear

WOOLY PIG Ennetbürgen Nidwalden
Plum | Parsnip

Cheese

BLUE STILTON England
Port wine | Pear | Walnut

JUMI CHEESE VARIATION Vechigen, Bern
Chutney | Tessin Mustard | Marmalade | Fruit bread

Dessert

RHUBARB Holland
Yogurt | Rocket

CHOCOLATE Rhone Valley France
Red currant | Macadamia nut