

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	110	with wine pairing	170
5 course	125	with wine pairing	200
6 course	145	with wine pairing	235
7 course	160	with wine pairing	275
8 course	175	with wine pairing	295

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**

**AVOCADO**

Tomato | Olive

**ARTICHOKE Italy**

Parmesan | Lemon

**Intermediate Course**

**FREE- RANGE EGG Switzerland**

Spinach | Creme Fraiche | Black Garlic

**Main Course**

**BEAN**

Bean | Pear

**PLUM**

Plum | Parsnip

**Cheese**

**BLUE STILTON England**

Port wine | Pear | Walnut

**JUMI CHEESE VARIATION Vechigen, Bern**

Chutney | Tessin Mustard | Marmelade | Fruit bread

**Dessert**

**RHUBARB Holland**

Yogurt | Rocket

**CHOCOLATE Rhone Valley France**

Red currant | Macadamia nut