

## apéro

jamón ibérico 5 dehesas, port.	15
anchovis don boccarte, 3 pc.	15
oysters, fines de claire 3 pc.	9

## menu

venison cold cut  
mushrooms & pistachio vinaigrette  
ooo

monkfish  
creamy spinach and red wine butter sauce  
ooo

scallops  
caramelized pumpkin  
ooo

roastbeef and braised beef cheek  
parsley root and onion sauce  
ooo

piña colada  
coconut ice cream and rum butter caramel

5 course	98
4 course (no scallops)	82
3 course (no scallops & monkfish)	65

vegetarian 56 | 73 | 88

## à la carte

salad	8
consommé with maultaschen	9
fish soup	14
veggie salad with watercress yoghurt	19
cured trout, chestnuts and verjus	21
ossetra caviar with potatoe cream and chive oil	28
goose liver terrine and smoked eel and spiced apple	28
ooo	
ricotta agnolotti, pear and gorgonzola dolce	26
monkfish with creamy spinach and red wine butter sauce	44
john dory, chervil parsnip and champagne sauce (with osietra caviar +15)	49
suckling pig, white cabbage and pretzel dumpling	39
saddle of beef with parsley root and red wine onion sauce	42
pigeon, savoy and green pepper	49