

menu

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|-----------|------|
| 3 courses | 63.- |
| 4 courses | 78.- |
| 5 courses | 95.- |

let yourself be surprised !

starters

salad 7.-

artichokes
burrata | pine nuts 16.-

smoked salmon
vichyssoise | chive oil 21.-

goose liver
balsamico cherrys | brioche 26.-

consommé 9.-
"maultaschen" | vegetables

fish soup 12.-

bone marrow
honey shallots | lemon 19.-

osietra caviar
buckwheat blinis | sour cream 29.-

vegetarian

agnolotti
mushrooms | chervil pesto 26.-

courgettes
macadamia nuts | tomatoes 26.-

fish

octopus
fennel sausage | bell pepper sauce 41.-

halibut
en papillote | champagne butter sauce 44.-

red mullet
tomato | bouillabaisse 49.-

meat

veal chop for 2 persons
creamy chanterelle | brown butter mashed potatoes p.p43.-

charcoal grilled pigeon
green asparagus | sc. albufeira 44.-

saddle of lamb
beans | young garlic 45.-