

menu

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

let yourself be surprised !

starters

<i>salad</i>	7.-
<i>consommé</i> maultaschen vegetables	9.-
<i>fish soup</i>	12.-
<i>field salad</i> bacon croûtons	14.-
<i>oysters</i> fines de claire 6 pc.	18.-
<i>sunchoke</i> black truffle hazelnut	19.-
<i>scallop</i> pumpkin red curry	23.-
<i>goose liver</i> green tea brioche	26.-

vegetarian

salsify

miso hollandaise | red cabbage 26.-

pasta

black truffle 29.-

fish

char

parsnips | champagne butter 38.-

sea bass

saffron | clam 44.-

turbot

truffle tortellini | creamy spinach 49.-

meat

baby boar

tardivo | brussel sprouts-orange 38.-

guinea chicken capon

for two in two courses

* breast | truffled savoy cabbage | sauce albufeira

* leg | foie gras | walnut p.p. 42.-

filet of beef

port wine | parsley root 48.-