

EASTER MENU

Canadian lobster in a crispy coating
Mango, carrot, ginger, wasabi, coriander

or

Colourful spring salad with pomegranate
Dates and macadamia nuts

Creamy Jerusalem artichoke and truffle soup
Roasted quail breast

vegetarian alternative

Creamy Jerusalem artichoke and truffle soup
Sautéed morels

Variation of braised goat with thyme jus
New potatoes with spring onions, white asparagus
à la carte à CHF 57.00

or

Grilled sole filet with saffron foam
Chive potatoes, pea purée, braised fennel
à la carte à CHF 62.00

or

White asparagus with hollandaise sauce
New potatoes with spring onions
à la carte à CHF 39.00

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

or

Black Forest creation with cherry sorbet

Friandises

4-course Easter menu à CHF 80.—