

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Ceviche of yellowtail mackerel and scallop
Passion fruit, cucumber, chili, lime, coriander

Wine recommendation
Cuvée Madame Rosmarie 2024, CHF 10.00/dl
Adrian & Diego Mathier / Salgesch (Switzerland)

Cold gazpacho
Organic smoked country ham from Uelihof

Wine recommendation
Chardonnay «Kalkstein» 2024, CHF 10.00/dl
Winery Manz / Rheinhessen (Germany)

Pan-fried sea bass filet with basil emulsion
Cauliflower puree, fennel, cherry tomatoes

Wine recommendation
Whispering Angel 2024, CHF 9.00/dl
Château d'Esclans / Côtes et Provence (France)

Grilled Swiss beef filet with rosemary and garlic
Roasted sweet potatoes, olives, aubergine, courgette

Wine recommendation
Guidalberto IGT 2022, CHF 14.50/dl
Tenuta San Guido / Bolgheri (Italy)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Graham's Port 10 Years, CHF 12.00/4cl (Portugal)

or

Yuzu mousse with pistachio filling
Yuzu yoghurt ice cream and pistachio crisp

Wine recommendation
Dessert wine 2023, CHF 13.50/5cl
Winery Kastanienbaum / Lucerne (Switzerland)

Friandises

5-Gang Menu à 129.—

3-Gang Menu à 95.—

Charme & Excellence

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SYMPHONY

STARTERS

Beef filet carpaccio and Canadian lobster Parmesan, trout caviar, rocket, balsamic vinegar, Maggia pepper	35.—
Tuna tartare with sesame seeds Mango, pomegranate, coriander, chili, avocado, soya sauce	33.—
Ceviche of yellowtail mackerel and scallop Passion fruit, cucumber, chili, lime, coriander	33.—
Colourful summer salad with organic smoked country ham from Uelihof Olives, sun-dried tomatoes, artichokes and parmesan	21.—
Cold avocado soup with chili, garlic and lime	15.—
Cold gazpacho with organic smoked country ham from Uelihof	17.—
Carrot and lime soup with coriander espuma, pan-fried scallop	19.—

MAIN DISHES

	small	
Baked sweet potato stuffed with feta, sun-dried tomatoes and basil Couscous salad		35.—
Vegan Thai vegetable curry with shiitake mushrooms and soya sprouts Basmati rice with sesame	26.—	33.—
Summer truffle and burrata ravioli with champagne foam Olives, sun-dried tomatoes, artichokes and parmesan	28.—	35.—
Grilled salmon filet with sour cream-lime sauce Colourful leaf salad with berries, melons and seeds	41.—	51.—
Pan-fried sea bass filet with basil emulsion Boiled potatoes, cauliflower puree, fennel and cherry tomatoes	46.—	57.—
Pan-fried king prawns with soya sauce Basmati rice, pak choi, soya sprouts, shiitake mushrooms and peppers	41.—	51.—
Grilled Swiss beef filet with rosemary and garlic Roasted sweet potatoes, olives, aubergine and courgette	51.—	63.—
Grilled lamb chops with rosemary and lemon jus Colourful summer salad with berries, melons and seeds	43.—	54.—
Pan-fried beef filet cubes with creamy porcini sauce Tagliatelle and market vegetables	42.—	53.—

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