

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Hand-cut beef tartare
Balsamic shallots, fried quail egg, capers, herb cream

Wine recommendation
Charles Heidsieck Brut Réserve, CHF 18.00/dl
Charles Heidsieck / Reims (France)

Creamy pumpkin soup with porcini mushroom foam
Smoked duck breast

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

Pan-fried John Dory filet with grape jus
Savoy cabbage and carrot purée

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

Roasted saddle of roe deer with a creamy game sauce
Finger-shaped potato noodles, red cabbage with chestnuts
Brussels sprouts, apple with lingonberries

Wine recommendation
Château Poujeaux 2019, CHF 13.50/dl
Château Poujeaux / Moulis-en-Médoc (France)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Graham's Port 20 Years, CHF 15.00/4cl (Portugal)

or

Truffle chocolate bar with calamansi cream
Cashew crunch and dark chocolate sorbet

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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AUTUMN DREAMS

STARTERS

Hand-cut beef tartare Balsamic shallots, fried quail egg, capers, herb cream	35.—
Variation of coloured beetroot with goat cheese and horseradish Balsamic vinegar, herb cream, black garlic	33.—
Variation of cold cuts with dried game meat and game sausage Lingonberries, lamb's lettuce, pickled beetroot, egg, fresh horseradish	33.—
Colourful autumn salad with wild boar ham Lingonberries, pear slices, walnuts, sprouts	21.—
Poultry consommé with vegetables and egg	17.—
Creamy pumpkin soup with porcini mushroom foam and smoked duck breast	17.—
Creamy celery and truffle soup with roasted quail breast	19.—

MAIN DISHES

	small	
Vegetarian autumn delight with curd spaetzle, potato-celery purée Red cabbage with chestnuts, Brussels sprouts, apple with lingonberries, glazed figs	35.—	
Vegan Thai vegetable curry with shiitake mushrooms and soya sprouts Basmati rice with sesame	26.—	33.—
Ravioli stuffed with pumpkin and ricotta served with pumpkin foam Pumpkin cubes, cranberries, pecorino	28.—	35.—
Pan-fried John Dory filet with grape jus Boiled potatoes, carrot purée, savoy cabbage	44.—	55.—
Pan-fried pike-perch filet with bacon and onion butter Potato-celery purée, sauerkraut, parsley emulsion	41.—	51.—
Grilled lamb chops with rosemary jus Hazelnut polenta, beans, artichokes, sun-dried tomatoes	46.—	57.—
Roasted saddle of venison with juniper jus Curd spaetzle, red cabbage with chestnuts, Brussels sprouts, apple with lingonberries	43.—	54.—
Roasted saddle of roe deer with a creamy game sauce Finger-shaped potato noodles, red cabbage with chestnuts, Brussels sprouts, apple	55.—	69.—
Pan-fried beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—

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