

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Hand-cut tartare of Swiss beef filet
Morels, asparagus, shallots, pickled egg yolk, brioche

Wine recommendation
Vermentino di Monteverro, CHF 9.00/dl
Tenuta Monteverro / Toscana (Italy)

Creamy wild garlic soup
Morel foam

Wine recommendation
Pinot Bianco «Kristallberg», CHF 10.00/dl
Elena Walch / South-Tyrol (Italy)

Pan-fried scallops in tarragon-saffron stock
Spring onions, asparagus, tomatoes

Wine recommendation
Sancerre La Moussière, CHF 11.00/dl
Alphonse Mellot / Loire (France)

Roasted quail with barbecue glaze
New potatoes, pan-fried white asparagus, wild broccoli, chimichurri

Wine recommendation
Les Hauts de Smith 2019, CHF 14.00/dl
Château Smith Haut Lafitte / Pessac-Léognan (France)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Torre Albéniz Reserva, CHF 10.00/dl
Bodegas Peñalba Lopez / Ribera del Duero (Spain)

or

Mini crumble cake with raspberries and elderflower sorbet

Wine recommendation
Prosecco Rosé DOC, CHF 10.00/dl
Casa Canevel / Valdobbiadene (Italy)

Friandises

5-Gang Menu à 129.—

3-Gang Menu à 95.—

Charme & Excellence

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BLOSSOM

STARTERS

Variation of tomatoes, white and green asparagus Ricotta, wild garlic and organic sea salt ham from the Uelihof	31.—
Hand-cut tartare of Swiss beef filet Morels, asparagus, shallots, pickled egg yolk, brioche	33.—
Canadian lobster in a crispy coating Asparagus, rhubarb, strawberries, finger limes, chili, basil	33.—
Colourful spring salad with organic smoked ham from Uelihof Green asparagus, rhubarb, strawberries, macadamia nuts	19.—
Creamy wild garlic soup with morel foam	15.—
Creamy morel soup with pan-fried quail breast	19.—
Creamy asparagus soup with organic smoked ham from Uelihof	19.—

MAIN DISHES

	small	
Gratinated white asparagus with herb hollandaise sauce New potatoes	33.—	41.—
Vegan Thai vegetable curry with shiitake mushrooms and bean sprouts Basmati rice with sesame	26.—	33.—
Wild garlic ravioli with white tomato foam Olives, sun-dried tomatoes, green asparagus, Parmesan	28.—	35.—
Pan-fried scallops in tarragon-saffron stock Boiled potatoes, spring onions, asparagus, tomatoes	42.—	53.—
Pan-fried pike-perch filet with champagne foam Morel ravioli, red wine shallots, market vegetables	41.—	51.—
Duo of salmon filet and king prawns in soy sauce Basmati rice, Asian vegetables, shiitake mushrooms, bean sprouts	41.—	51.—
Roasted quail with barbecue glaze New potatoes, pan-fried white asparagus, wild broccoli, chimichurri	42.—	53.—
Roasted veal steak with morel sauce Wild garlic ravioli and gratinated white asparagus	46.—	57.—
Roasted saddle of lamb with figs in wild garlic jus New potatoes with thyme and asparagus-artichoke vegetables	46.—	57.—
Beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—

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